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APRIL 2, 1955

THE NATIONAL Provisioner

Leading Publication in the Meat Packing and Allied Industries Since 1891

BUSSE BROKERAGE

DENOMINATOR DRESSED HOG SPECIALISTS
BOARD OF TRADE BUILDING * SIXTEENTH FLOOR
THE DRESSED HOG BROKERS * CHICAGO

DENOMINATOR DRESSED HOG SPECIALISTS

WHERE THE HOGS ARE CUT, NOT WHERE THEY ARE KILLED, is what counts! By cutting shipped-in DRESSED HOGS, a Packer has a PRICE ADVANTAGE over a competitor who kills and cuts shipped-in live hogs, and a PRODUCT ADVANTAGE over a competitor who purchases shipped-in carload lots of green pork cuts.

THE PRICE ADVANTAGE, because a Hog Belt Slaughterer can put up Dressed Hogs approximately \$1.00 to \$2.00 a Cwt. cheaper than a Slaughterer who has to have live hogs shipped-in and suffer a 2% to 4% tissue shrink, as well as death losses and bruising in transit.

THE PRODUCT ADVANTAGE over fatigued appearing Pork Cuts, not only because the cuts and trimmings derived from shipped-in Dressed Hogs can be cut and trimmed to suit the Buyer's own peculiar requirements but also because they are fresher, since they have been encased in the carcass during shipment and protected from the exposure and deterioration to which Cuts shipments are subjected.

A telephone call to us will not only give you the broadest possible coverage of all Dressed Hog Buyers or Sellers, but also the most accurate market appraisal.

OUR CREDO

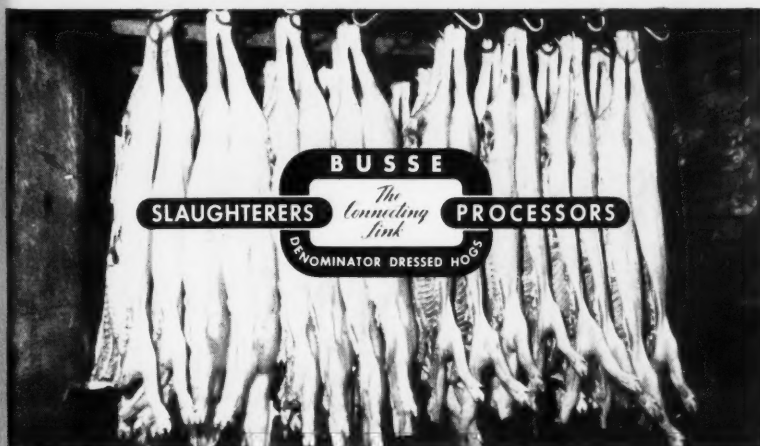
To constantly strive to divide, equally, between Buyer and Seller, through the Busse Denominator Pricing Method, the economic savings inherent in the shipping of Dressed Hogs, instead of Live Hogs.



St. Busse



DRESSED HOGS
EXCLUSIVELY
LONG DISTANCE PHONE
WEBSTER 9-3113



Write us for complete information and your handy size permanent personal copy of the
BUSSE BASIC DRESSED HOG DENOMINATOR SCHEDULE

BUSSE

BASIC DENOMINATOR SCHEDULE
PACKER STYLE DRESSED HOGS

DRESSED PIGS • DENOMINATOR • LIVE MARKET

54-72 #	@	1.63	x	90-120 #
73-89	@	1.55	x	120-140
90-107	@	1.50	x	140-160
108-123	@	1.46	x	160-180

DR. BUTCHERS • DENOMINATOR • LIVE MARKET

124-138 #	@	1.43	x	180-200 #
139-154	@	1.42	x	200-220
155-169	@	1.41	x	220-240
170-192	@	1.40	x	240-270
193-213	@	1.39	x	270-300
214-239	@	1.37	x	300-330
240-263	@	1.35	x	330-360

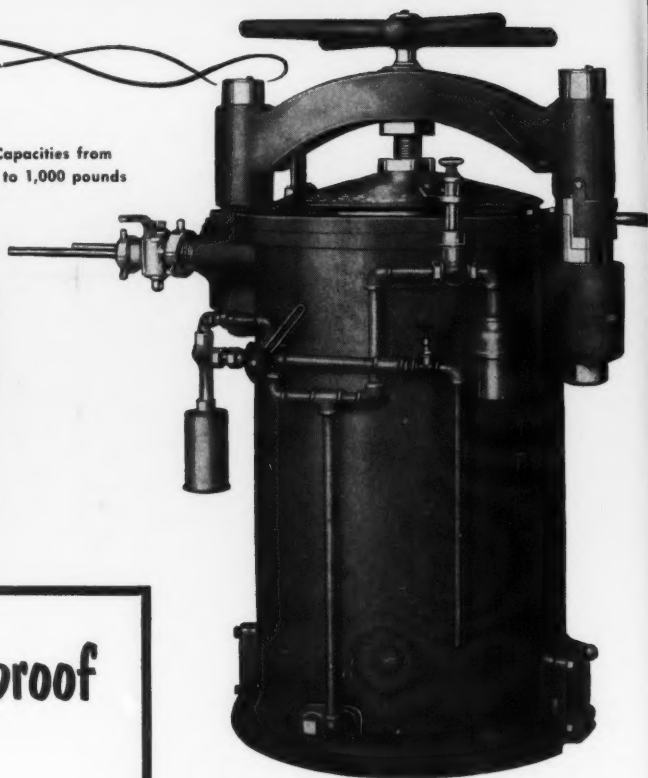
DRESSED SOWS • DENOMINATOR • LIVE MARKET

184-205 #	@	1.48	x	270-300 #
206-227	@	1.44	x	300-330
228-249	@	1.42	x	330-360
250-279	@	1.40	x	360-400
280-314	@	1.38	x	400-450
315-385	@	1.36	x	450-550

ORIGINATORS AND DEVELOPERS OF THE DRESSED HOG BUSINESS



Capacities from
60 to 1,000 pounds



NOTED for leak-proof
design and special
safety features

BUFFALO Stuffers have still another feature that puts them in a class by themselves. They are precision ground to a mirror finish with a patented internal grinder. This eliminates surface pockets thereby reducing corrosive action and discoloration to an absolute minimum. It also makes for easier operation of the stuffer. It is features such as these that enable BUFFALO Stuffer users to produce higher quality products at lower cost.

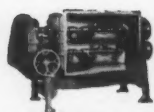
Buffalo

QUALITY SAUSAGE MACHINERY

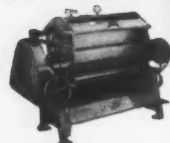
for more than 80 years

*BUFFALO equipment is noted for its sound design . . . sturdy construction . . . safety and sanitation . . . dependable performance and coast-to-coast factory service. BUFFALO is first in offering new proved features that increase plant efficiency and protect product quality.

John E. Smith's Sons Co.
50 BROADWAY BUFFALO 3, N. Y.
Sales and Service Offices in Principal Cities



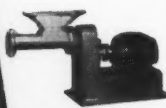
STANDARD MIXERS, Capacities from 75 to 2,000 lbs.



VACUUM MIXERS, Capacities from 75 to 2,000 lbs.

**THE MOST
COMPLETE LINE OF
SAUSAGE-MAKING
MACHINERY**

Widest range
of sizes
Greatest variety
of types



GRINDERS, Capacities from 1,000 to 15,000 lbs. per hour



SILENT CUTTERS, Cutter capacities from 20 to 800 lbs.

Send for these informative Booklets

JOHN E. SMITH'S SONS CO., 50 Broadway, Buffalo 3, N. Y.

I am interested in the following:

- | | | |
|---|--------------------------------------|---|
| <input type="checkbox"/> Silent Cutter | <input type="checkbox"/> Smokemaster | <input type="checkbox"/> Head Cheese Cutter |
| <input type="checkbox"/> Mixer | <input type="checkbox"/> Grinder | <input type="checkbox"/> Pork Fat Cuber |
| <input type="checkbox"/> Casing Applier | <input type="checkbox"/> Stuffer | <input type="checkbox"/> Combination of Special Purpose Equipment |

Name.....

Company.....

Address.....

City..... Zone..... State.....

GRIFFITH'S *Perfect* COMBINATION

For the FLAVOR you want
Plus
the COLOR you want!

Complete Quality Control for You!

1. PRAGUE POWDER®... *The Uniform Cure!*

To know how fast, safe and dependable a cure can be, use PRAGUE POWDER. In minimum time, it develops maximum flavor and color!...because all curing ingredients are united and controlled in PRAGUE POWDER crystals.

PRAGUE POWDER—Made or for use under U.S. Pat. Nos. 2054623, 2054624, 2054625, 2054626



2. GRIFFITH'S ASCORBATE SEASONINGS...

*Sodium Ascorbate
Retards Oxidation—
Stabilizes Color!*

A sensational formula, successful for years as a color stabilizer! Complies with B. A. I. Meat Inspection Memorandum 194. Combines: (1) Your choice of an ever-uniform blend of Griffith's *Solublized* Seasonings...with... (2) Griffith's SODIUM ASCORBATE, which goes to work in the chopper to stabilize sausage color. Speeds processing—increases salability!

See our representative, or write now for details.

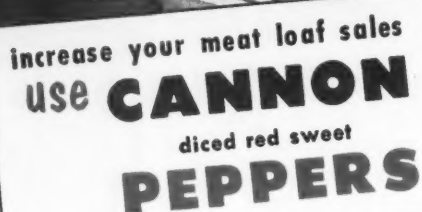
THE

Griffith

LABORATORIES, INC.

In Canada—The Griffith Laboratories, Ltd.

CHICAGO 9, 1415 W. 37th St. • NEWARK 5, 37 Empire St. • LOS ANGELES 58, 4900 Gifford • TORONTO 2, 115 George St.
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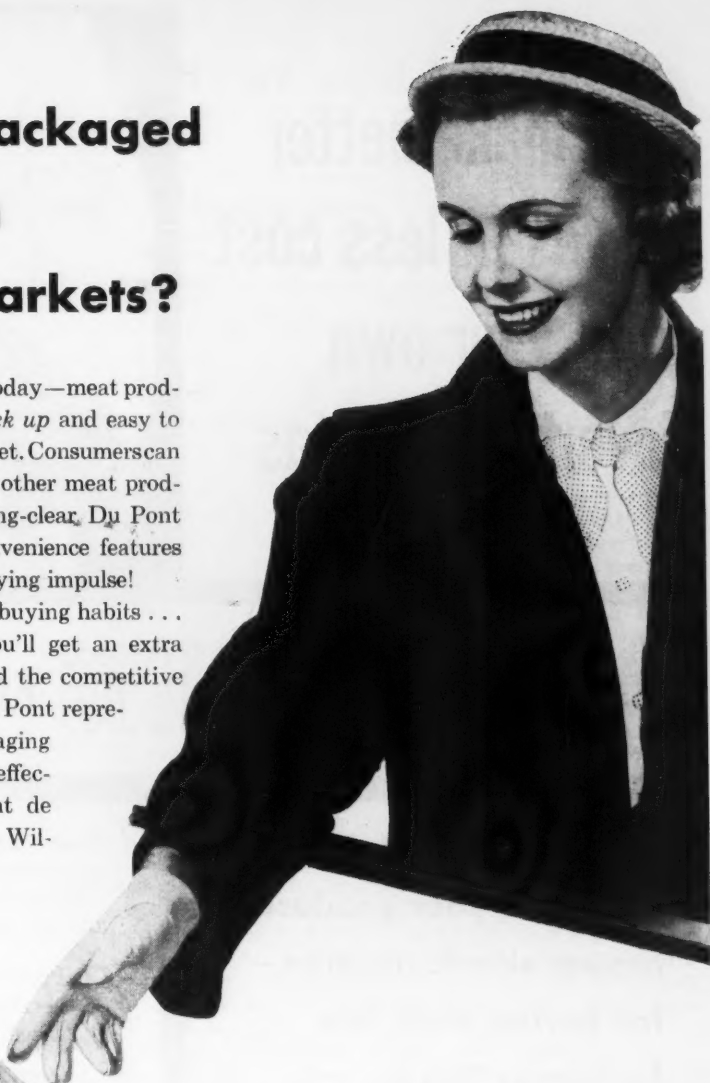
Cannon
Since  1881
CANNED FOODS

Published weekly at 15 West Huron St., Chicago 10, Ill., U.S.A., by the National Provisioner, Inc. Yearly subscriptions: U.S., \$6.00; Canada, \$8.00; Foreign countries, \$8.00. Single copies, 30 cents. Copyright 1955 by the National Provisioner, Inc. Trade Mark registered in U.S. Patent Office. Entered as second-class matter October 9, 1919, at the Post Office at Chicago, Ill., under the act of March 3, 1879.

Is your product packaged for action in self-service markets?

Self-service shoppers expect convenience today—meat products that are easy to *pick out*, easy to *pick up* and easy to use are the ones that go into the market basket. Consumers can see at a glance how good your bacon and other meat products are when you package with sparkling-clear Du Pont Cellophane. And you show them the convenience features you offer—features that help start the buying impulse!

Put your products in line with today's buying habits . . . wrap them in Du Pont Cellophane. You'll get an extra measure of eye and reach appeal . . . and the competitive edge of modern merchandising. Your Du Pont representative or a convertor of Du Pont packaging films will work with you in planning an effective self-service package. E. I. du Pont de Nemours & Co. (Inc.), Film Department, Wilmington 98, Delaware.



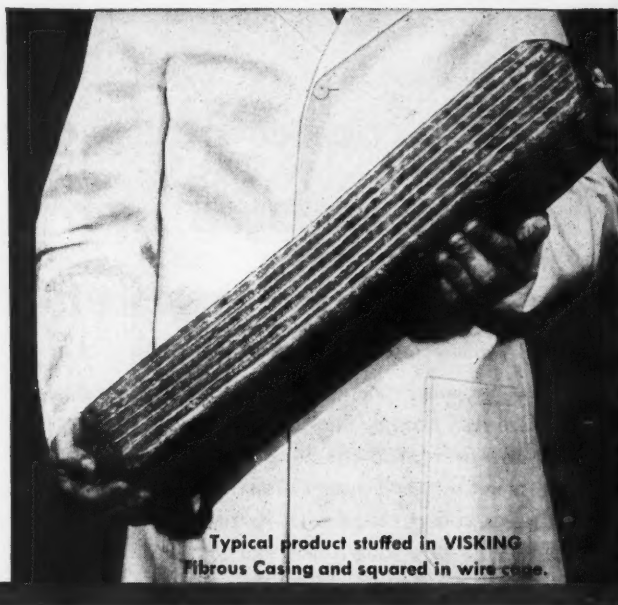
DU PONT PACKAGING AND INDUSTRIAL FILMS

CELLOPHANE • POLYETHYLENE
ACETATE • "MYLAR" POLYESTER FILM



BETTER THINGS FOR BETTER LIVING
... THROUGH CHEMISTRY

... make better
loaves at less cost
with your own
favorite formulas



Typical product stuffed in VISKING
Fibrous Casing and squared in wire cage.

USE ONLY VISKING FIBROUS CASINGS

**Only smoke and dry
heat give your products
proper skin formation—
for better shelf life,
for better flavor.**

**Ask your VISKING repre-
sentative to show you in
detail the *NEW* and *FASTER*
method of handling the
wire cage application.**



In Canada: VISKING Limited, Lindsay, Ontario
The VISKING Corporation, Chicago 38, Illinois

Your loaves will look better, taste better, when you stuff them in VISKING Fibrous Casings—square them in wire cages—slice and pre-package. Here are eight advantages:

1. Provides a better-keeping sliced package because surface of product is drier when sliced.
2. Better tasting product and better surface color because Fibrous permits processing of loaves in dry heat or smoke.
3. More convenient for the consumer because slices separate easily.
4. Better-looking slices—scalloped edge inherent in wire forms is more attractive.
5. Fewer air and jelly pockets because Fibrous can be stuffed tighter than any other casing.
6. Lower cost of maintaining equipment, because wire forms take less time to clean.
7. Practically no breakage, because Fibrous, toughest casing made, can take the necessary rough handling. Hence no meat loss.
8. Less waste because there are fewer off-sized end slices.

News and Views

THE NATIONAL

PROVISIONER

VOL. 132 No. 14

APRIL 2, 1955

Job for All - Not a Few

The livestock and meat industry's collective attitude toward nationwide advertising and promotion of its products is a good deal like the decision reached by the conclave of mice in the old tale:

"It's a darned good idea to bell the cat. Who's going to do it?"

Most packers and a good many producers agree that meat should be promoted and advertised consistently, year-in and year-out, not only with the positive aim of increasing consumption and winning new generations of consumers, but also from the standpoint of safeguarding meat's position in relation to competing foods and other consumer goods.

However, when the roll is called to find out who will share the financial and other responsibilities inherent in such effort, there is usually a disappointingly weak chorus of "Here's." Many who are ready to give lip service to promotion, are also quick to interject with respect to a specific plan that "I can't go along because I don't see how it will help my sales."

Reluctance to participate does not, however, imply any unwillingness to quarter-back the actual or proposed program. Criticisms frequently are voiced and decided opinions are held in inverse ratio to the individual's or company's own experience or successful activity in the field of advertising.

We believe that the continuing effort of the National Live Stock and Meat Board, the Meat Educational Program of the AMI and the work of WSMFA, cattlemen and other groups have always deserved far more support than they have received.

Certain factors may permanently preclude resumption of full-scale, nationwide promotion of meat in the interest of the whole industry. If such a project ever is undertaken, we hope that it will be supported by a high proportion of packing and processing companies and representative producer agencies with the realization that it is not a big- or little-, beef, pork or lamb, east or west program, but an effort in support of *all meat* in which the interests of individuals and specific kinds of product may have to be advanced through the promotion of the whole.

NIMPA Convention-Goers will get an overall view of the prospects and problems facing the "meat team" as well as opportunity to discuss their individual problems with experts during the association's annual meeting April 23-27 at the Palmer House, Chicago. Theme of the convention will be set at the general session at 10:30 a.m. Monday, April 25, by a panel composed of representatives of various essential segments of the meat picture.

Cattle producers will be represented on the panel by Jay Taylor, president of the American National Cattlemen's Association, and hog producers by Wilbur Plager, field secretary, Iowa Swine Producers' Association. F. G. Ketner, secretary-treasurer and general manager of Producers Livestock Cooperative Association, will represent livestock markets. The packers viewpoint will be presented by Fred M. Tobin, president of Tobin Packing Co., Inc., Rochester, N. Y., who is a past president of NIMPA.

Speaking for retailers will be Walter Fitzgibbon, Kroger Stores, Inc., Cincinnati. Completing the panel will be a consumer spokesman, who also has considerable knowledge about the packing business. She is Mrs. Earl Thompson, widow of the founder of Reliable Packing Co., Inc., Chicago, and mother of John E. Thompson, Reliable president and first vice president of NIMPA. Following the individual presentations, panel members and audience alike will participate in a general discussion with the objective of improved agreement and harmony along the meat line extending from the farm to the kitchen range.

Establishment of an International Food and Raw Materials Reserve was proposed this week by a bipartisan group of 23 senators, headed by James E. Murray (D-Mont.). A resolution (S Res 86) asked the President to negotiate, under United Nations auspices, the establishment of such a reserve "to help absorb temporary market surpluses of farm products and other materials, and prevent famine and starvation."

The proposed Reserve would have the power to acquire, store and sell agricultural commodities and raw materials as a means of achieving stability in international markets. The resolution was introduced concurrently in the House by Rep. Lee Metcalf (D-Mont.).

The Corporate Tax rate will remain at the 52 per cent rate for another year. President Eisenhower on Wednesday signed legislation extending existing corporate and excise tax rates until April 1, 1956. After only six minutes of debate, the House earlier in the day approved the bill by an overwhelming 386 to 8 vote. House Democrats formally gave up last week in their attempt to tie to the bill a plan to give everyone a \$20 income tax reduction. Leaders in both parties, however, now are discussing possible action next year to cut individual income tax rates.

The National Renderers Association is expanding its sponsorship of research on animal protein. The board at its Houston meeting voted to establish a number of fellowships at several universities to do research with meat scrap as a source of protein. Directors also agreed to have the AMIF immediately undertake poultry feeding studies using very high levels of total protein, in connection with the existing nutrition project. Research to develop new outlets other than the feed industry also is contemplated by the association.

New Plant Oklahoma City's Gain



CURVED FRONT CORNER gives added sweep of long low lines to modern plant of Harris Meat & Produce Co.

Built to Produce 'Far Best,' Harris' fine new plant is both an efficient packinghouse and community asset

FORTY-FIVE years ago Roy C. Harris, sr., stopped over in Oklahoma City during a train trip to the Southwest. He went no further. The city looked good to him as a place to live and to work.

The result of that decision, made way back when, is the handsome meat plant pictured above. It is now managed by five of the Harris' clan who proudly term it as "clean as a kitchen and as modern as a laboratory."

Their description is aptly phrased for this neatly designed plant ranks as one of the finest in the state and is operated with the best interests of the retailers and the consumers always in mind.

The Harris accomplishment is a striking example of how a slaughtering and processing house can focus meat packing, as an industry, in a better light in the eyes of the community. This new plant looks as smart as any plant of comparable size built by some other industry. Its modern styling, landscaping and always clean appearance has made it a community asset.

In a brochure that Harris passed out at a recent open house celebration, the idea of product wholesomeness was emphasized. One sentence said: "From the receiving pens to

the delivery dock, the new Harris plant reflects the immaculate cleanliness and operational efficiency which make Harris 'Far Best' meat products the very finest that can be served on any table."

Back in 1910, Harris worked first in Oklahoma City for a wholesale grocer. Four years later, with Mrs. Harris whom he had met in the office of the grocery concern and married a few months before, he established a poultry and egg business. The young couple had less than \$100

capital, but they were rich in energy and ambition.

The business prospered. In a few years they began carrying meats as a sideline and later manufactured some sausage. The meat enterprise advanced until it overshadowed the poultry and egg division. It was then that the Harrises decided to concentrate on meats and sausage products solely.

Even before their four sons grew into young manhood, each worked at different jobs in the plant after

ALL ACTIVE in plant affairs are, seated, Roy C. Harris, sr., and Mrs. Harris. Standing, Roy, jr., Lee and Bud. Another son, Jim, is in military service.



school and during vacations and thus got a meat plant education at the same time as formal schooling. Gradually, the concern began to outgrow its premises. Land was purchased on which to build a plant having facilities large enough to carry on the desired volume of business.

The new plant is a single level brick and concrete structure. Departmental arrangement provides for orderly product flow in storage and during processing. Every effort was made to achieve top operating efficiency.

Starting at the covered livestock holding pens at the rear of the plant, animals move through a common chute to the killing floor. Both cattle and hogs can be slaughtered at one time; however, the two species generally are slaughtered on alternate days but by the same crew of workers. Hogs travel down one side of the kill floor and cattle down the center. At the end of the floor, all carcasses are carried over a common rail to the chill cooler.

Product Flow Is Smooth

After chilling, carcasses are channeled to the holding cooler, beef boning and pork cutting rooms and to other departments. Cuts scheduled for curing are moved to the ham and bacon curing room which is located adjacent to the pork cut.

Product from the sausage kitchen moves progressively through smoking and cooking facilities installed adjacent to the kitchen. A battery of air conditioned smokehouses and process cookers handles product. Baked loaves are produced in a reel-type oven. Finished processed product then is moved into its own holding cooler.

The assembling, packing and shipping cooler is conveniently located to receive dressed meats, processed items and manufactured product from any of the holding coolers. The as-



HOGS ARE RAILED from the chill cooler to this cutting area where they are broken into primal cuts and placed in stainless steel containers.



CATTLE AND HOGS ARE dressed on this kill floor on alternating days by same crew. Walls are glazed tile and high windows provide ample natural light.

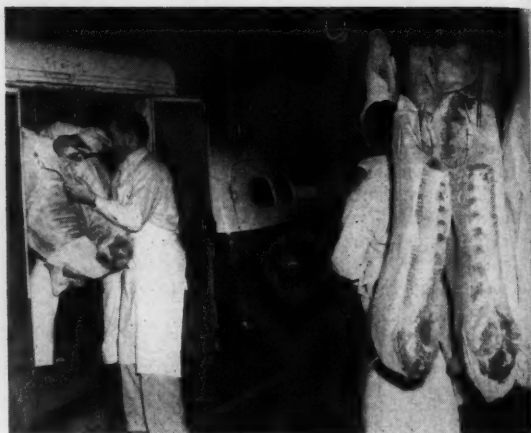
SMOKEHOUSE controls are placed in sausage room for convenient supervision and close check on output requirements.

STAINLESS STEEL hardware has window ports for easy inspection of product in air-conditioned houses.





SHIPPING is carried out without bottlenecks in this plant for product moves through large assembly room to loading dock



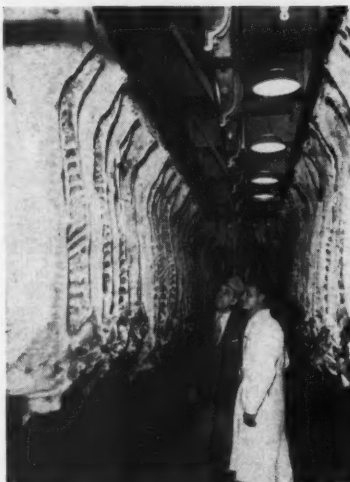
where trucks are spotted from spacious parking area. Customers can shop for product from racks in assembly room.

sembly room is spacious enough to provide more than ample floor space between holding racks, cutting and wrapping tables. It is kept at constant temperature by overhead unit coolers. The room acts also as a sales room, Harris, sr., said. In it customers are free to browse and select merchandise they might otherwise not have purchased.

A fleet of Harris' trucks delivers fresh meats and finished products west from Oklahoma City about 150 miles to the state line and about 75 miles from the plant in other directions.

About 90 per cent of the volume is sold under the "Far Best" brand which covers all smoked meats, loaves, processed sausage and top grade bacon. About 10 per cent is sold under the "Pennant" brand which covers only economy grade bacon and fresh roll sausage.

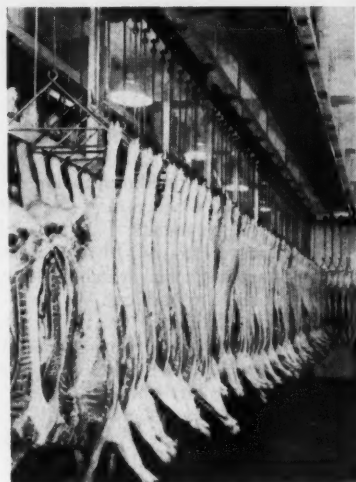
Allowances for expansion were figured into the new plant. An extra beef bed can be added to the kill floor without structural changes. Another beef cooler already seems desirable and may be added soon. This addition will be relatively simple since the exterior construction and



LEE HARRIS shows beef to Dave Morton, head meat buyer, Fine Food Stores.

all-glazed brick interior walls lend themselves to extensions.

Roy C. Harris, sr., is still vigorously active in the business, serving as general manager. Mrs. Harris is office manager and is at the plant daily. Sons Roy, jr., Lee and Bud each are responsible for an important part of



PORK CARCASSES, too, can be held in the same cooler by means of long hook trolleys.

the company's activity. A fourth son, Jim, is expected to join the partnership when he returns from service.

Basic design of the new plant was developed by Harris over a period of several years, with finished working construction drawings prepared by Willis Regier, Omaha architect.

All killing floor equipment and the vacuum mixer was supplied by The Globe Co.; the hog dehairer by Cincinnati Butchers' Supply Co.; unit coolers in chill rooms, beef holding cooler and ammonia compressors and condenser by Frick Co.; Gebhardt units in smoked meats and cured meats coolers, sausage curing room, order room and bacon chill room by Advanced Engineering Co.; air conditioned smokehouses by Julian Engineering Co.; cookers by Jourdan Process Cooker Co.; smokehouse doors and cold storage doors by Jamison Cold Storage Door Co., and cork insulation by Armstrong Cork Co. ■



OFFICE AND SALES activities are conducted in this general area. Salesmen can look into plant from long table at left. Ceilings are soundproofed and lighting is built in.

NEW facts for your files on York V/W Ammonia Compressors for

Quick Freezing Plants



At the Beare Ice and Coal Company's converted ice plant in Humboldt, Tennessee, two freezing tunnels, designed and built by York, have a freezing capacity of 125,000 pounds per day each. A -20°F . temperature is maintained in the freezing tunnels and 0° to -10° in the holding rooms. Two York V/W Ammonia Compressors for this plant total about 97 tons refrigeration capacity at -35° evaporator temperature.

FREEZING ROOMS CAN DOUBLE AS HOLDING ROOMS—and refrigerating equipment must fill each need economically. York V/W Refrigerating Compressors offer outstanding flexibility of operation for greater economy.

BIG POWER SAVINGS—Starting power requirements are reduced because compressor starts unloaded. Automatic or manual control of cylinder unloaders provides extreme flexibility. This permits selecting most economical stage of operating capacity to balance changing plant loads. Power requirements are reduced in

almost direct proportion to load reductions—28% power at 25% load, for example.

EASY INSTALLATION—Compact, lightweight, balanced design of York V/W Refrigerating Compressors eliminates need for special foundation (requires only a level floor). Freedom from vibration permits upper floor installations.

ENGINEERING SERVICE—York's vast experience in the freezing and storage of foods is part of a complete York service available to your design engineer.

Some Helpful Hints for Quick Freeze Men

1. To speed merchandise handling and reduce the loss of refrigerated air from freezing areas, provide pull cords which fork lift truck operators can reach from their seats and which automatically open and close the cold storage doors. Platforms should be designed with sufficient width (approximately 20 ft.) to permit such operation.

2. To assure proper air circulation and uniform low temperatures of frozen foods in cold storage

areas, provide air circulation space between pallets and packages and keep packages from contacting walls.

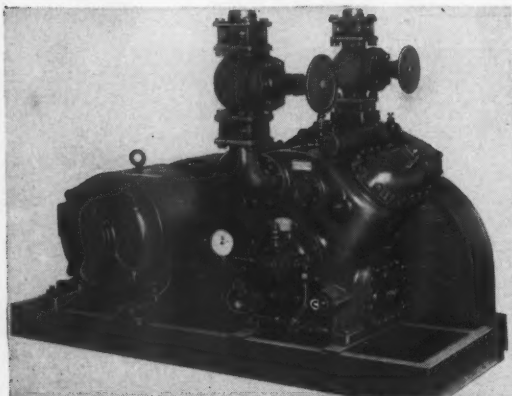
3. Heating coils installed in the lower slab of a concrete floor will prevent frost heaving in freezing and food storage areas. Coils should be kept at approximately 50°F . with automatic thermocouples to control temperatures.

CUT OUT AND FILE—SEND FOR FREE FILE FOLDER AND REPRINTS—SEE OTHER SIDE

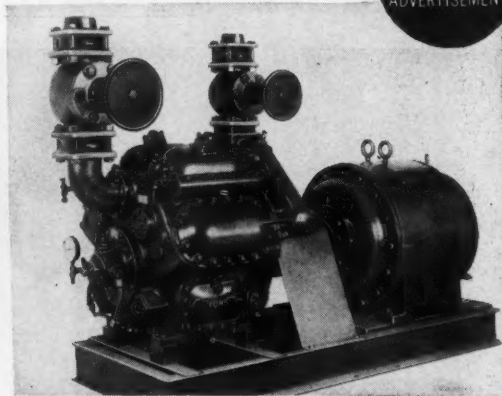
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YORK V/W AMMONIA COMPRESSORS FOR QUICK FREEZING PLANTS (CONT'D)

YORK V/W AMMONIA COMPRESSORS



4-cylinder V/W Ammonia Compressor (Belt Drive)



8-cylinder V/W Ammonia Compressor (Direct Drive)

York V/W Compressors bring great flexibility of operation to quick freezing plants. Their ability to operate at various stages of capacity realizes important savings on operating costs during off-season periods (when loads are light) and when freezing rooms double as holding rooms (with different temperature requirements for each duty).

TYPICAL DIMENSIONS

V/W—BELT DRIVE—3 $\frac{3}{4}$ " x 3"

Length 69"—76"

(Including motor and depending on model)

Width 39 $\frac{1}{4}$ "—45"

Height 46 $\frac{1}{2}$ "—48 $\frac{1}{2}$ "

V/W—DIRECT CONNECTED—3 $\frac{3}{4}$ " x 3"

Length 75 $\frac{1}{4}$ "—105 $\frac{7}{16}$ "

(Including motor and depending on model)

Width 30 $\frac{1}{2}$ "—38 $\frac{3}{8}$ "

Height 48 $\frac{1}{16}$ "—57 $\frac{1}{8}$ "

PRINCIPAL FEATURES

FLEXIBILITY OF OPERATION—York V/W Compressors offer various stages of capacity reduction through automatic or manual unloading for greater flexibility of operation. An 8-cylinder V/W Compressor, for example, has 4 stages of capacity reduction.

EASY MAINTENANCE—All wearable parts—including cylinder liners, valves, bearings, oil pumps and unloader power units—can be easily removed and replaced when worn. Thus, prolonged and expensive shutdowns can be avoided, and original operating efficiency is maintained. *IT CAN'T WEAR OUT.*

EASY INSTALLATION—Compact size, extremely low weight per cooling unit and vibration-free operation minimize space requirements and permit easy installation. Even upper floor installations are possible without special foundations.

OPERATION

York V/W Compressors give efficient use as single units in refrigeration systems up to 300 tons capacity and where evaporator temperatures are above -20°F. In quick freezing plants with evaporator tempera-

tures running to -20°F. and lower, it is recommended that a compound compression system be installed with a York Booster Compressor acting as the low-stage compressor. This type of installation will usually justify itself through reduced operating expense and first cost of equipment.

SPECIFICATIONS—STANDARD UNIT

CAPACITY—5 to 300 tons capacity in a single unit.

CYLINDERS—4, 6, 8, 12, or 16 cylinders (depending on model), and arranged in a V, W or VV.

HOUSING—Close grain iron casting with removable cast alloy iron sleeves fitted into cylinders.

CAPACITY REDUCERS—Capacity reducers, including necessary steel tubing orifices and hand-operated stop valves are furnished as standard equipment. Automatic capacity reduction extra.

LUBRICATION—Pressure lubrication for all bearing surfaces from a single pump geared to crankshaft.

SHAFT SEAL—Positive packless type under continuous oil head. Refrigerant can't leak out—air can't leak in. Friction wear at a minimum.

York Corporation, York, Pa.



YORK CORPORATION

the quality name in refrigeration

HEADQUARTERS FOR MECHANICAL COOLING SINCE 1885

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MIB Asked to Boost Limit on Dry Milk Allowable in Sausage

An exploratory conference between officials of the Meat Inspection Branch and the American Dry Milk Institute, Chicago, was held in Washington recently on an institute petition asking amendment of federal regulations regarding sausage ingredients to allow a greater proportion of nonfat dry milk solids.

Dr. B. W. Fairbanks, institute director, who was among those meeting with A. R. Miller, MIB chief, said his group was asked to supply certain additional information to be weighed by MIB in its consideration of the petition. The dry milk organization has not requested any hearing date.

In addition to seeking an increase in the allowable proportion of nonfat dry milk solids, the petition asks MIB to substitute the designation "nonfat dry milk solids" for the term "dried skim milk" at several points where the latter term now is used in the regulation.

The requested amendment also would disassociate "nonfat dry milk solids" in the text of the regulation from the cereals and flours which are other permissive ingredients in sausage. Another proposed change would limit maximum moisture content of sausage to which nonfat dry milk solids have been added to the per cent of total protein present times four plus 10 per cent.

The petition contends that dried milk should not be placed in the same category as cereals, starches and flours because it is a valuable food of animal origin and superior in certain respects. The petition also claims that the biological value of the proteins in dry milk solids exceeds the biological value of the proteins that are contained in certain meat cuts and offal items.

Tax Extension Vetoed

A bill passed by the Utah Legislature to extend the state's 2 per cent sales tax to oleomargarine, beer and cigarettes was vetoed by Governor Lee on the grounds that excessive taxes already are imposed on those items.

Financial Notes

The board of directors of John Morrell & Co., Ottumwa, Iowa, has declared a dividend of 12½c a share on its common stock, payable April 29, 1955, to stockholders of record at the close of business April 7, 1955.

B&D PRIMAL CUT SAW

for speedy, accurate breakdown of beef and hog carcasses—on the rail or cutting table.



No. 3 in a series of advertisements featuring individual items in the full line of B&D Packer-Approved Machines.

In this Primal Cut Saw B&D offers you the fastest and cleanest breakdown of primal cuts yet devised. It performs with equal ease, dependability and economy on the block or table. 10-inch blade cuts to depth of 3½ inches making it particularly well-suited to beef blocking and general purpose pork cutting.

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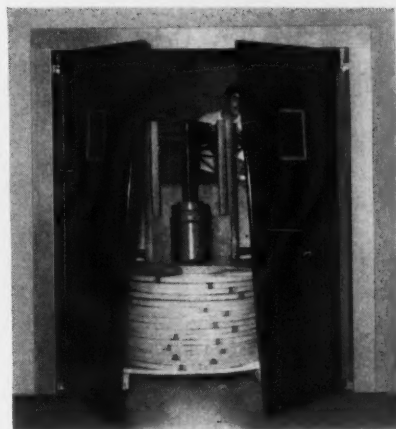
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Between refrigerators and packing rooms, loading docks and warehouses save time and money, expedite materials handling. They're flexible, lightweight, economical, safe, double-action.



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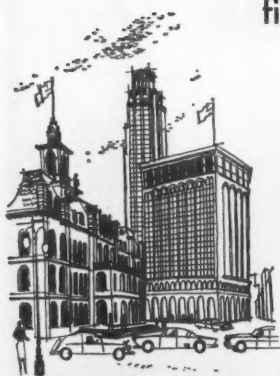
- REDUCE NOISE, INDUSTRIAL FATIGUE, INJURIES TO PERSONNEL
- IMPROVE TEMPERATURE CONTROL
- PROTECT TRUCKS, PALLETS, LOADS FROM DAMAGE
- CUT MAINTENANCE COSTS

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In **DETROIT** as in **WARSAW . . .**
fine sausage-makers use natural casings!



You'll make your best
POLISH SAUSAGE with
ARMOUR HOG CASINGS!

Fine sausage-makers in Detroit who know how to match the *old-world flavor and quality* of the best Polish Sausage use Armour Hog Casings!

Why? One reason is that every Armour Hog Casing has the even porosity that insures maximum smoke penetration for richer sausage flavor. And these *natural* casings cling tightly to the meat during cooking—keep your sausage looking plump and well-filled.

There are Armour *natural* casings to help you achieve old world quality for every kind of sausage you make. You'll find our casings meet all of your requirements for uniformity of size, shape and texture—for only our best casings are ever sold for sausage-making!



ARMOUR AND COMPANY

Casings Division, General Offices, Chicago 9, Illinois

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BILLBOARD tie-in enhances kitchen's store-front appearance on main Oshkosh street.

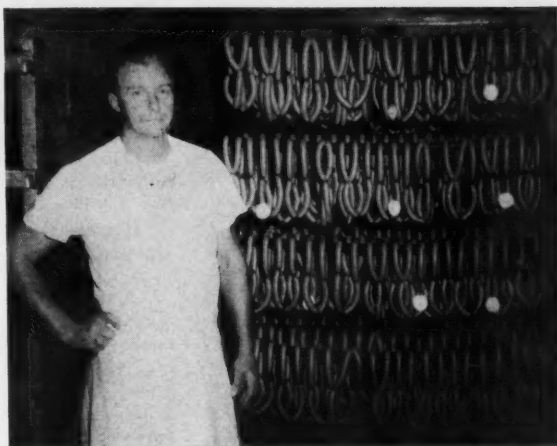
Variety Key to Small Kitchen's Progress

BACK in 1921 a woman ventured boldly into a man's domain, the sausage kitchen. Undaunted by the traditional concept of a successful sausage maker being a person schooled in the art in Germany or one who studied under an old master of meat flavor mysteries, Mrs. Clarence A. Albrecht organized what is now the Reimer Sausage Co. in Oshkosh, Wis.

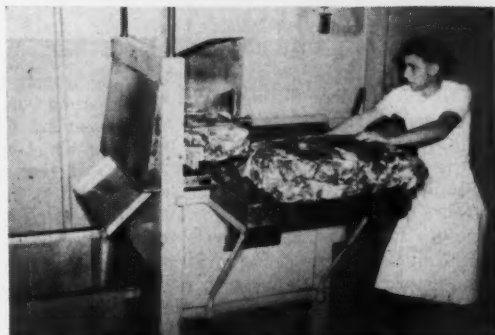
There was no magic in her success creed, just plain quality sausage making day in and day out. Along with quality she injected another essential for successful merchandising—customer service.

Although operating a small kitchen, the firm makes some 30 odd varieties of sausage including such specialties as onion sausage and beerwurst. The original items were wieners, bologna, summer sausage and a few luncheon meats.

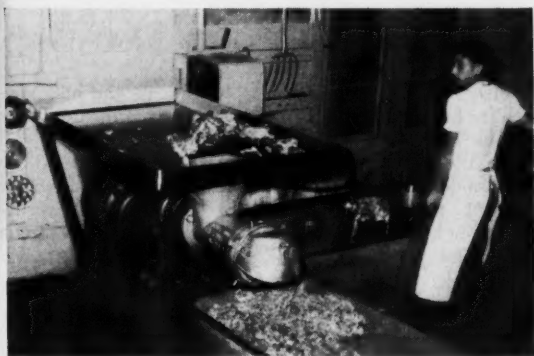
Expansion of the product line enhanced the merchandising potential for the retailer for he could display a



SAUSAGE MAKER displays cage of franks prepared for smoke-house. Tags are used for bulk lot identification.



FROZEN MEAT slicer expedites grinding operation, helps conserve product juices.



LARGE APRON over grinder throat permits optimum churning, prevents dry run of screw.



SAUSAGE PERSONNEL make odd size links by hand for special orders.

greater variety of appetite stimulating products in his show case.

Another plus factor in customer service is daily delivery of fresh product. Marketing its tasty wares within a radius of 10 miles of Oshkosh, Reimer has 11 driver salesmen who service retailers daily from their refrigerated trucks.

On the operating side, the firm has witnessed continued progress in development of sausage making equipment through the years. Management estimates that the modern equipment has reduced the number of in-plant operations by some 50 per cent. Buffalo equipment is used in sausage manufacturing and includes a 350-lb. capacity grinder with a stainless steel apron. The apron permits the operator to assemble meats to be ground before they enter the grinder. This procedure results in better grinding for the screw is not heated needlessly nor is it worn by metal to metal contact caused by running empty.

Further, product is not inadvertently dropped to the floor as the operator tries to shovel meats directly into the throat of the grinder.

Another machine which has increased productivity is the General Machinery frozen meats slicer. Even the boxed, fresh chilled meats are pre-cut with the unit before being fed to the grinder. Slicing expedites grinding for the meats are fed in uniform size. Frozen meats need not be thawed prior to grinding.

Within the past year Reimer has installed a modern, fully-instrumented stainless steel smokehouse. The house permits uniform processing, with no temperature variations between parts of the interior. Total processing time has been shortened and shrink reduced. With automatic instrumented heat input, the temperatures within the house do not rise beyond the desired limits, thus shrinking is held down.

Also new in the kitchen are two double Jourdan stainless steel cookers which are fully instrumented. Various wooden work benches have been replaced with stainless steel units which lessen the effort needed for high sanitation practices.

Mrs. Albrecht, who became Mrs. Reimer some years ago, still retains an active hand in the business. She is interested in keeping ahead with modern merchandising practices and in increasing sausage consumption in the area the firm serves.

No Sales Tax on Feeds

Governor Clement signed into Tennessee law a bill exempting livestock and poultry feeds from state sales tax.

International Packers Tells 'Difficult' Year

Parent company net income of International Packers, Ltd., for 1954 was \$1,294,335 or 65c per share, compared with \$1,375,468 or 69c per share in 1953. H. H. Luning, president and chief executive officer, and A. Thomas Taylor, chairman of the board, stated in the annual report to stockholders.

Consolidated earnings after provision of \$1,476,149 for devaluation of foreign currencies, chiefly in Brazil, declined to \$379,176 or 19c per share in 1954 from \$2,898,533 or \$1.46 the previous year.

The year 1954 was a difficult and disappointing one for the company, Luning and Taylor said. As a result of government controls, heavy losses were incurred in Argentina and Uruguay. The consolidated figures for the year include compensation for such losses which the governments concerned have thus far undertaken to reimburse the company.

Sales volume increased to 1,413,761,000 lbs. in 1954 from 1,324,758,000 lbs. in 1953 and equivalent dollar value increased to \$202,527,553 from \$197,141,381 despite currency depreciation, the executives disclosed.

Due principally to advances to subsidiaries, cash and securities of the parent company decreased during the year by \$5,493,795. Bank loans, all of which were to subsidiaries in foreign currencies, increased from \$14,057,921 in 1953 to a total equivalent of \$26,315,237 at the end of 1954. This increase, together with the decrease in cash and securities of the parent company, was caused by the need to carry larger inventories and accounts receivable due to the resumption of private trade in meats in the United Kingdom following rationing.

Argentina Still Best for Beef

"The company's major activities are in South America and the situation there largely determines our results," Luning and Taylor pointed out.

While Argentina remains the best single source of good quality beef for world markets, the various controls in that country continue to affect the company's operations, they said.

In Uruguay, government policy has limited private packinghouse meat operations to exports. This policy, coupled with unfavorable exchange rates established by the government for exports, resulted in the shutdown of plants by the larger independent packers since June, 1954.

Top officials in both countries have

indicated a recognition of responsibility for correcting the present status of the meat packing industry and negotiations are currently in progress with them to work out a long-term program for each, Luning and Taylor disclosed.

Brazil operations are expanding and the prospects are good, they said. Exchange depreciation is a serious problem but is expected to be less severe in the future.

The consolidated statement of income and earnings retained for the years ended December 31, 1954, and December 31, 1953, of International Packers, Ltd., and subsidiary companies follows:

	1954	1953
INCOME		
Sales, less returns, allowances, etc.	\$202,527,553	\$197,141,381
Interest & other income	237,331	362,543
	<u>\$202,764,884</u>	<u>\$197,503,924</u>
COSTS, EXPENSES, ETC.		
Cost of goods sold, including selling, general & administrative expenses of approximately \$9,767,000 in 1954 & \$9,568,000 in 1953...	\$105,881,519	\$149,030,850
Depreciation & amortization of fixed assets	1,796,725	1,539,418
Interest paid	1,699,220	1,509,613
Income applicable to minority interest in subsidiaries	90,113	321,255
United States & foreign taxes on income	1,441,982	1,910,934
	<u>\$200,909,559</u>	<u>\$194,321,070</u>
NET INCOME BEFORE SPECIAL PROVISION	<u>\$ 1,855,325</u>	<u>\$ 3,182,854</u>
Provision for unrealized exchange loss	1,476,149	284,321
NET INCOME FOR THE YEAR	<u>\$ 379,176</u>	<u>\$ 2,898,533</u>
Earnings retained at beginning of year	6,287,133	4,579,168
	<u>\$ 6,666,309</u>	<u>\$ 7,477,701</u>
Dividends paid—\$.60 per share	1,190,568	1,190,568
EARNINGS RETAINED FOR USE IN BUSINESS AT END OF YEAR	<u>\$ 5,475,741</u>	<u>\$ 6,287,133</u>

California Measure Would Regulate Meat Advertising

A bill to regulate the advertising of meat was favorably reported to the California Senate by its public health committee. Among other things, the bill would prohibit advertising meat as USDA, Grade A or Grade AA.

During a hearing on the bill, William D. Hadelor, representing the California Grocers Association, said those terms no longer are used by the meat industry but some butchers still are using them in their advertising. He said the use of USDA Grade A or Grade AA is a holdover from the former Office of Price Stabilization meat regulation system.

The measure would also ban advertising as lamb the meat of sheep two years of age or more. It would have to be advertised as mutton.

Former Cudahy Workers to Receive Back Jobless Pay

Approximately 1,100 employees who lost their jobs when The Cudahy Packing Co. closed its plant in Newport, Minn., last October were entitled to unemployment compensation even though they received severance pay from the company, the Minnesota Department of Employment Security has ruled.

The ruling reverses a decision made last December in which the workers were denied benefits for weeks of unemployment covered by severance pay, given by Cudahy on the basis of the number of years of service. When the workers filed for jobless benefits, they were told they would have to wait until the severance pay was exhausted before they were eligible.

Legal action to collect the benefits was brought in selected cases, backed by the United Packinghouse Workers of America, CIO. The new ruling affects some 900 production and 200 office workers. They will get about \$250,000 in lump sum payments covering the weeks in which they were ruled ineligible.

IRS Issues New Rules on Withholding from Sick Pay

The Internal Revenue Service has issued new withholding tax rules to govern employers whose employees are paid under a wage continuation plan during the time they are absent from work because of sickness or accidents.

Compensation paid after December 31, 1953, and before January 1, 1956, is covered in T. D. 6128, which amends Income Tax Regulations 120. Generally, withholding is not required on such pay provided that it is excludable from the employee's taxable income and certain specified record-keeping requirements are met by the employer.

The Internal Revenue Service also issued proposed regulations to govern the same type of compensation after January 1, 1956. Major difference in the proposed rules is that withholding would be required on wages received for the first seven days' absence, whether or not excludable from the employee's taxable income.

Greece to Buy Frozen Beef

The Foreign Operations Administration has approved a \$200,000 authorization for Greece to finance the purchase of frozen beef from the U. S. under provisions of Section 402 of the Mutual Security Act. Procurement will be through the USDA.

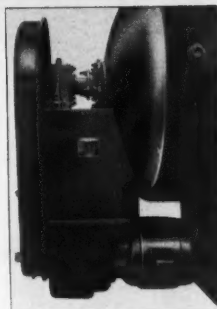
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"Space Saver Drive" **COOKER**

It's no joke when adequate space is a problem in your plant. But Dupps "Space Saver Drive" Cooker has the answer for you—Not only is it the most compact drive available, but it gives you many other features such as: Two point suspension underframe, positive lubrication on all drive parts, steel charging door, single steam outlet for easier piping and operator control.

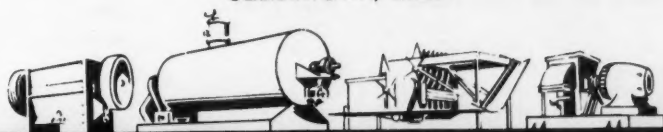
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**They're here—the newest trucks on the road—
ready to tackle your toughest hauling jobs!
Ready to perform faster, better and with new
cost-cutting economy! Look at the many new
heavy-duty Task-Force advances ready to
work for you right now!**

New capacity—up to 18,000 lbs. G.V.W.! Get it in new 2-ton models and haul the heavy loads with real savings. New Chevrolet Task-Force Trucks are designed and built to handle loads of all kinds and sizes.

New "high-voltage" engines—all *six* featuring a new 12-volt electrical system. Count on quicker, surer cold-weather starting and increased generator capacity—plus a long list of other new advances!

New Work Styling—a new approach to truck design! Here are the first heavy-duty trucks with their own individual styling to fit the job!

MOST MODERN TRUCKS

NEW CHEVROLET *Task-Force* TRUCKS

New Flite-Ride Cabs—with a new Sweep-Sight windshield (a wider, safer view!) . . . new concealed safety step running board . . . and broader, softer seats in a more durably constructed cab.

New frames—many times more durable, and of 34-inch standard width to accommodate special body installations. These new frames have completely parallel side members and greater strength and rigidity.

New suspension—front and rear, provides a smoother, more stable ride—a ride that's more comfortable for the driver and far easier on the load.

Power Brakes—increase driving safety—they're standard on 2-ton models, optional at extra cost on all others.

New Power Steering—available for all models, ready to make driving safer, easier and less tiring. Optional at extra cost.

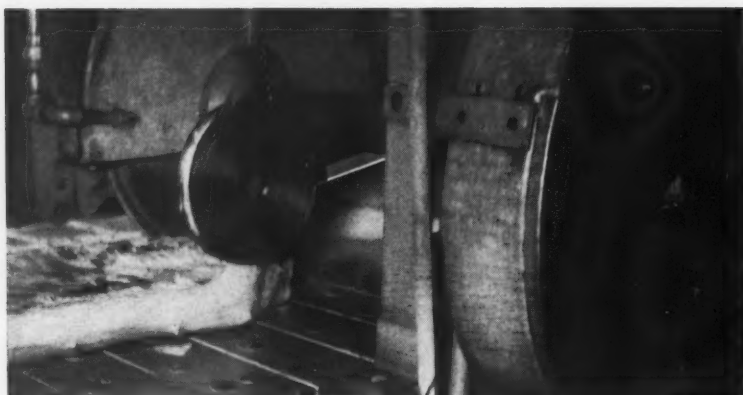
New colors—and two-tone combinations! Take your choice of a long color list and take full advantage of the advertising value of a new Task-Force Truck! Your Chevrolet dealer will be proud to show you his new Task-Force line. . . . Chevrolet Division of General Motors, Detroit 2, Michigan.

EVER ANNOUNCED !



APRIL 2, 1955

Operations



ACTION photograph shows scribes working with circular saw.

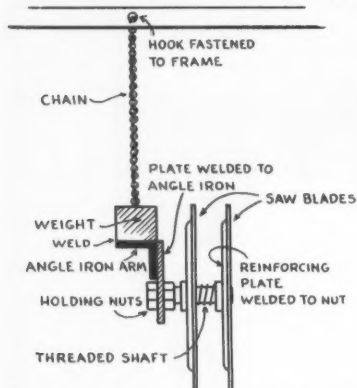
Scribe Saws Increase Trimming Accuracy

Bellies can be trimmed faster, more uniformly and with greater accuracy by using two small parallel circular scribe saws in unison with a large

circular belly knife. Located opposite the knife, the saw blades are dragged over the belly to mark two lines at predetermined distances from the cut which separates the fat back and the belly.

Scribe lines are left on the bellies to indicate the trimming cuts for either of two averages. By this means, under and over weights are reduced and the butchers can cut promptly without the delay of uncertain eye estimation of the proper cut for the desired yield. The saws are readily adjustable both in distance from the rotary knife and in relation to each other.

The scribe saws are made of 2-power ham marker saw blades mounted on a short threaded shaft. Threaded collars, locked with set screws plus a shaft key, hold the blades in related position to each other. The short shaft is bolted to a vertical 1/4-in.



END VIEW, giving detail of scribe construction, is shown above while below is an overall schematic drawing of installation.

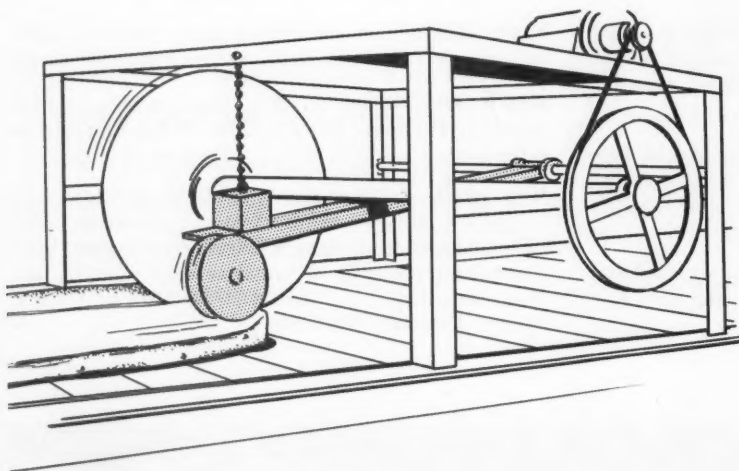


plate welded to one end of a 1 1/2-in. angle iron. To the other end of the angle iron is welded a simple sleeve bearing which pivots on a 3/4-in. rod secured at right angles and horizontal to the table. This rod is welded in turn to a bracket which is bolted to a front vertical riser of the circular knife assembly frame. The bearing at the end of the angle iron arm is held in place by shaft collars containing set screws.

A suitable weight is fastened on the angle iron arm close to the saws to force the saws into the meat but not heavy enough to cut deeper than is required. A light adjustable chain holds the scribe blades about 1 in. above the slats of the moving table.

Keep Frank Peeler at Efficient Best with Air Gun Cleanup

To operate at its best, the frank peeling machine shown below must be cleaned daily with hot water and detergent. In most plants, this is routine cleanup performed by the night sanitation crew. However, to keep the peeler at peak efficiency during the day, several additional cleanups are needed.

Cleaning with hot water poses a problem. Materials in the area such



VINCENT MICHALAK demonstrates air technique of cleaning automatic frank peeler.

as boxes, etc., must be moved and floors squeegeed. Many plants limit these cleanup periods to lunch time or coffee breaks.

If the operator notes that machine output is lowered slightly because of string pieces, grease buildup, etc., she can only do her best with the unit until cleanup time.

Realizing that the peelers might need cleaning at any time, management of The Schmidt Provision Co., Toledo, uses a compressed air gun to do the job. The firm added a series

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Shopping for refrigeration?

THERMO KING

Delivers

MORE COLD *for your* **CASH**

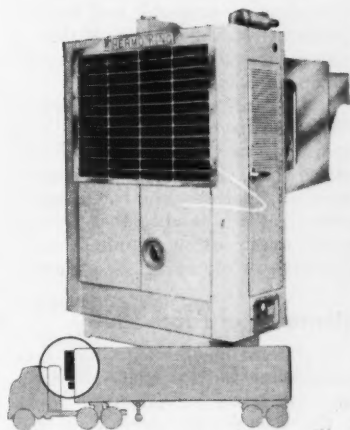
Your truck refrigeration dollar buys
more real—not theoretical—cooling
capacity when you buy THERMO KING.

20 years of experience guarantee that
THERMO KING will give you the most
refrigeration for your money. Your best
buy is THERMO KING.

New THERMO KING
"pancake" model
fits the new cab-over-
engine tractor and
longer trailer trend
in trucking.

U.S. THERMO CONTROL CO.

44 South 12th Street
Minneapolis 3, Minnesota



Authorized service and genuine parts—from coast to coast!

of air guns to the main air line and located one directly above each peeler. When the operator feels that the peeler will work better if cleaned, she simply reaches for the gun, blows compressed air over the machine, and then continues peeling under normal conditions.

This procedure takes only seconds and eliminates the fuss and bother of hosing down the machine and possibly interfering with other machine operations in the area.

Vincent Michalak, general foreman, said the air guns actually have increased peeler productivity. Of course, he said, the hot water and detergent cleanup still is mandatory at the end of the day.

Natural Casings Come Pre-Stripped for Easier Use

The Oppenheimer Casing Co. has developed a new "Easy-Fill" pre-stripped natural casing which sausage



makers can stuff directly on the horn eliminating pre-stripping and flushing operations. Management says that as it saves time it also does away with tangles, breaks, and waste.

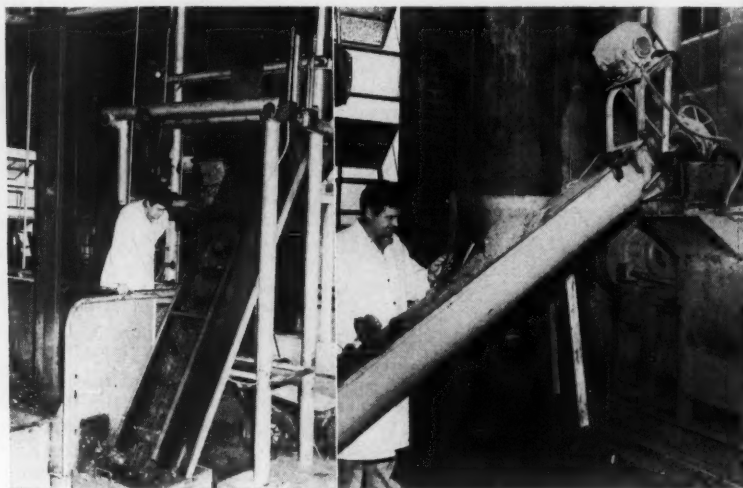
While casings are normally packed in salt and have to be soaked a long time, the "new" casings are liquid packed 100 yards in a transparent heat-sealed polyethylene bag. A transparent bag was used so that sausage makers might readily examine quality of casings before using (see photo).

International Food Show

An International Food Show featuring many foreign foods and beverages is scheduled for April 18-24 at the Kingsbridge Armory in the Bronx, New York. Among countries exhibiting will be Italy, France, Holland, Great Britain, West Germany, Japan, Finland, Norway and Israel.



MANUAL LABOR has been ruled out in the rendering department recently installed in the plant of the Ideal Packing Co. at Los Angeles. Hashed and crushed material is blown 115 ft. horizontally and 53 ft. vertically into two 5x12 melters which operate at 40 r.p.m. and cook in 2 1/4 hours with 40-lb. steam. Percolators are tilted as shown in top photo and dump meat scrap into a 12-in. screw conveyor. After being lifted (see bottom left) and pressed to 6 1/2 per cent or less grease in the Expeller, the meat scrap is reduced in a hammer mill and blown into a 25-ton storage hopper which is constructed so that a truck can be backed underneath for loading. In the right bottom photo, Ideal's superintendent Bob Tracy, who planned the setup, checks the press cake.



Revised Standard Defines, Measures Work Injuries

Practical definitions of injuries arising out of and in the course of employment can help a packer relate the effectiveness of his safety procedures in terms of costs.

A guide which eliminates guessing and evaluates the degree to which the packer is liable for a work injury is contained in the new edition of "American Standard Method of Recording and Measuring Work Injury Experience."

This revised standard provides a practical and uniform method of defining work injuries and occupational diseases, evaluating severity, measuring exposure (accident frequency

rate), and classifying special types of accidents.

The method of determining accident frequency rates (which is used by the National Safety Council in its monthly bulletin reporting the meat packing industry safety contest) is as follows:

$$\frac{\text{Number of disabling injuries} \times 1,000,000}{\text{Employee-hours of exposure}}$$

The severity rate can be measured similarly by substituting "total days charged" for "number of disabling injuries."

Published by the American Standards Association, under the sponsorship of the NSC and Association of Casualty and Surety Companies, the methods outlined are independent of workmen's compensation laws.



Made to Taste Better!

Flavorful bacon for America's favorite breakfast can now be processed completely in less than 24 hours.

This remarkable new processing achievement results from technological discoveries developed by our extensive research program.



Among the many products for meat processing originated in our research laboratories are the famous

- PRESKO SEASONINGS
- PRESKO FLASH CURE
- PRESKO PICKLING SALT
- BOARS HEAD SUPER SEASONINGS

PRESERVALINE...HOME OF PRESKO PRODUCTS
MANUFACTURING COMPANY
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Since 1877

GET ENGINEERING HELP on your meat grinding operations

More and more meat processors turn to SPECO for more than Correct Design, and Speco's unqualified *written* guarantee. You want knife and plate recommendations based on 30 years of working with your industry and a line diversified enough to give you the right plate or knife for any job.

Improve product quality.....

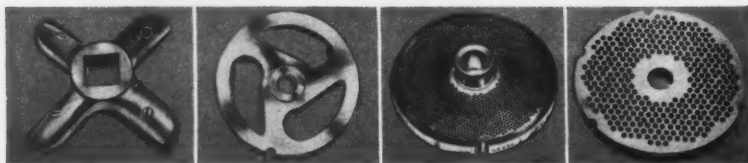
Speco's engineers help you get cleaner, cooler cuts... cut down temperature rise on any ground product... Recommend special plates for dry and frozen foods. Speco-engineered grinder knives and plates give you better results *all-ways!*

Increase Grinder output.....



There are Speco knives and plates to fit any make of grinder... *guaranteed* to "up" your production, and lower your grinding costs. Specify your grinding job and ask for our recommendation. No obligation involved.

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Specialists in Meat Grinding Equipment for 30 years—since 1925

WHAT DO YOU KNOW ABOUT

"Productivity and Cost Reduction in the Meat Industry"

A new book by industrial engineer E. Michael Bannester, which is sold only by the **PROVISIONER**, discusses:

1. From marginal to profitable operation through increased productivity.
2. Productivity and efficiency, the man-hour, unit labor costs, etc.
3. Plant layout and materials handling; productivity relationship.
4. Incentive: work simplification versus speedup.
5. Work measurement; motion and time study; job evaluation.
6. Cost control.
7. Quality control and its application to meat packing.
8. Industrial engineering: how and who.
9. The hog kill; productivity gauge; how to check your labor cost.
10. The hog cut out; gauging; measurement by piece or weight.
11. The cattle kill; productivity gauge; labor saving developments.
12. Boning; productivity; integration of work standards.
13. The sausage kitchen; efficiency, scheduling; operations analysis.
14. Pre-packaged meats; productivity gauges and cost savings.
15. Canning.
16. Order assembly, packing and shipping; order picking, product grouping, line planning, etc.

Send order and remittance (\$6.50 per copy plus 25c if foreign shipment) to

BOOK DEPARTMENT

THE NATIONAL PROVISIONER

15 West Huron Street

Chicago 10, Illinois

Aim Campaign at 'Be-Bop' Set, Cattlemen Advised

This nation feeds its cattle a more balanced diet than it does its children, Jay Taylor, president of the American National Cattlemen's Association, told the 41st annual convention of the New Mexico Cattle Growers Association in Albuquerque.

"As cattlemen we know the value of feeding our animals a balanced ration of proteins, calories, minerals and vitamins," Taylor said. "That is why we are shocked to learn from recent studies that only about one-fourth of this nation's 15,500,000 teenagers are getting even the minimum requirements of the basic foods so necessary for sturdy growth, health and vitality."

Taylor said that cattlemen must intensify educational and promotional efforts to see that teenagers are aware of the benefits in health, good looks and vigor which can come from proper diets.

"Certainly, beef will benefit from such a campaign because beef is the best daily source of protein and because youngsters prefer it," he pointed out. "Perhaps we will have to use Be-Bop or comic books to reach the teenage mind, but reach it we must because our future leaders should not be undernourished in our land of abundance."

They'll Use One to Find One in 'Can Opener Week'

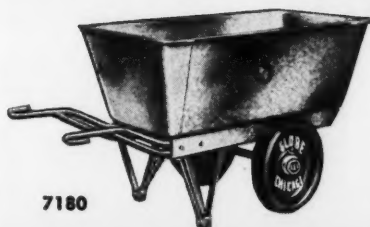
The Can Manufacturers Institute has "let the cat out of the can" about one gimmick it plans to use to draw attention to the second "National Can Opener Week," scheduled for May 1 to 8.

Leading TV and radio programs have received sealed cans with the notation "to be opened only on camera" or "on the air," according to an announcement by Harold J. Jaeger, marketing director of the Can Manufacturers Institute. A can opener is provided for the purpose.

"Built up suspense will be climaxed when the can is opened, by the discovery of a can opener inside the can," Jaeger said.

Canners Give Scholarship

An annual \$100 scholarship in food technology has been established at Oregon State college by the Northwest Canners Association. It will be presented each year to the outstanding junior student. The award was established to encourage students to prepare for careers in the canning industry.



7180

this new **GLOBE** wheel NOW

- Guaranteed for 5 years, plus
- Timken Roller Bearings



7249



7103

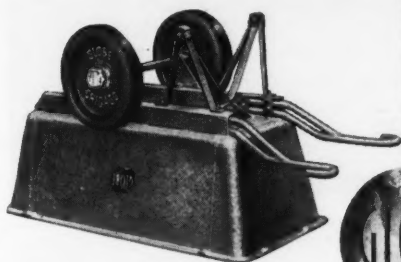


The NEW Globe Wheel offers advantages never before possible:

1. Solid Molded Rubber Wheel
2. Galvanized solid steel threaded hub caps and tight seals — packed with a water-repellent grease
3. Smooth outer surface — easy to clean
4. Timken Roller Bearings keep wheels and shafts turning smoothly and easily with no fear of breakdowns
5. Guaranteed for 5 years against defective material and workmanship
6. Gives you less maintenance and operating costs

The new Globe Wheel is optional on all NEW Globe Trucks using 14" and 20" diameter load wheels — but easily installed (in these sizes) on all your present trucks.

AUTOMOBILE RUGGEDNESS IS BUILT INTO GLOBE TRUCKS



Globe trucks are "framed" underneath just like present day automobiles — for extra support with a heavy channel chassis that extends the full length of the truck body. This shock resistant structural frame, plus perfect balance, rounded corners for easier cleaning, extra heavy reinforced steel corner construction and the new solid rubber wheels, guaranteed for 5 years against defective workmanship, means greater savings over a longer period.

Easier rolling is provided by TIMKEN roller bearings, the same type as used on railroads, automobiles and trucks to give longer life, trouble free maintenance with smoother loads. This is your assurance that Globe gives you the best truck "buy" today for any purpose.

Write or call GLOBE for all your truck needs.

The **GLOBE** Company

4000 S. PRINCETON AVE.

• CHICAGO 9, ILLINOIS



*More than
a quarter-century's experience
in serving the meat packer
with newer and better ingredients.*

SEASONINGS

A complete line of distinctive quality seasonings of natural and soluble spices. Expert custom blending for your individual requirements.

TIETOLIN

First and foremost specially processed albumin binder. Tietolin balances ever-changing meat formulas, gives additional binding power. Approved for use in Federally inspected plants. *Reg. U. S. Pat. Off.*

VITAPHOS

Phosphate meal and fat homogenizes VITAPHOS, the first American phosphate compound, produces finer emulsion, better color, greater yield. *U. S. Pat. Pend.*

VITA-CURAID

Most vital aid for your pumping & curing pickles. Not just one phosphate but a combination of scientifically blended phosphates each doing a specific job. You need only 1-2 ozs. per gallon of brine. *Reg. U. S. Pat. Off.*

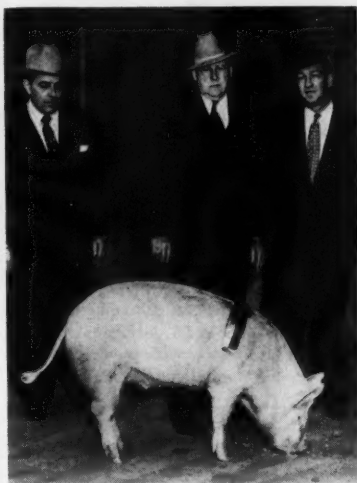


FIRST SPICE

Mixing Company, Inc.

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The Meat Trail...



GRAND CHAMPION barrow of Eastern National Livestock Show at Union Stock Yards, Baltimore, was bought by Wm. Schludberg-T. J. Kurdle Co. for \$2.50 a pound, a new price record at the spring hog sale. Previous record, set last year, was \$1.85. Shown admiring their company's purchase are (l. to r.): O. B. Smith, vice president for sales; Wm. F. Schludberg, president, and Homer Elder, livestock buyer. Esskay also purchased grand champion pen of three and 155 other show hogs. Grand champion barrow was exhibited by Blakeford Farms, Inc., Queens-town, Md. James E. Martin, Hampstead, Md., showed the grand champion pen of three.



4-H CHAMPION Yorkshire hog at spring show of Eastern National Livestock Exposition, Baltimore Union Stock Yards, was purchased for 86¢ a pound by Corkran, Hill & Co., Baltimore. E. C. Sedberry (right), company manager, is shown congratulating the young exhibitor, Donald Bennett of Sykesville, Md. Ed Levison, head hog buyer for the firm, displays the championship emblem. Corkran, Hill & Co. also bought 138 other hogs shown at the event.

JOBS

H. A. VOLKER, formerly general manager of J. M. Schneider, Ltd., Kitchener, Ontario, has been named a vice president of the company, F. H. SCHNEIDER, president, announced. Volker is succeeded as general manager by J. D. SMALL, who previously was sales manager. R. E. WAND has been promoted from assistant sales manager to sales manager, and EDWARD KIRK is the new assistant sales manager.

W. J. VANDEN BOSCH has joined Samuels & Co., Inc., Dallas, as superintendent of the canning department. He previously served with Linda Foods, Inc., Newark, N. J.

FRANK C. DELANEY, formerly car route sales manager of Krey Packing Co., St. Louis, has been appointed national sales manager of the company's canned meat division, effective April 4, **JOHN KREY STEPHENS**, executive vice president, announced. **FLOYD L. AMELING**, formerly assistant car route sales manager, will succeed Delaney as car route sales manager. Ameling will be assisted by **ROBERT S. LANGE** and **J. L. SPELLINGS** as assistant car route sales managers.

Grand Duchess Steaks, Inc., Akron, Ohio, has named **MISS MARILYN LANNING** to the newly-created post of advertising and public relations director, **HARRY H. SNYDER**, president, announced. Miss Lanning formerly was managing editor of *Frozen Food Age*, New York. In her new position she will coordinate the advertising and publicity activities for Grand Duchess frozen-flaked beef steaks



FORMER DETROITER **Louis (Pop) Fineman**, center, has successfully transplanted his midwestern meat industry know-how to Los Angeles, where he directs the activities of the Commercial Packing Co. as president. In the picture he is flanked (left) by his son, **Bernard**, who is vice president, and by **Seymour Owen**, general manager. The senior Fineman is a staunch supporter of FFA and 4-H Club work and seeks individual and carlot champion cattle at the stock shows.

which are now distributed in 38 states, Alaska and Canada. Her appointment, is in line with Grand Duchess plans for an expanded promotion and advertising campaign which is expected to exceed the \$1,200,000 mark this year, Snyder said.

THOMAS N. CONWAY, vice president and plant manager of California Rendering Co., Los Angeles, has retired after 32 years of service with the company. **CLARENCE G. HOWELL**, assistant plant manager, was promoted to plant manager.

FRANK R. MCKIM, formerly with Geo. A. Hormel & Co. at Fort Dodge, Iowa, has joined Stark, Wetzel & Co.,

Southern California Jobbers Elect Cooper President

New president of the Associated Meat Jobbers of Southern California is **M. B. COOPER**, M. B. Cooper Meat Co., Monterey Park, Calif.

Other officers elected by the group are: vice president, **REGGIE JENSEN**, Bridgeford Meat Co., San Diego, and treasurer, **BUCK WEAVER**, Milstead Meat Co., Los Angeles. **ELLEN FAULKNER** was re-elected executive secretary.

Newly-elected directors include: **JOHN D. CHUDACOFF**, Davidson-Chudacoff Co., Los Angeles; **S. W. M. CHUDACOFF**, Angeles Meat Co., Vernon; **J. S. DUFFY**, Duffy & Co., Los Angeles; **JAMES P. GARVIN**, Golden State Meat Co., Los Angeles; **WILLARD GOLD**, Quality Meat Co., Bakersfield; **C. LEE HALE**, Hale Meat

Co., Long Beach; **IRVING HOCHBERG**, Le-Del Meat Co., Los Angeles, and **AL LEVIE**, Elgee Meats, Beverly Hills.

Also, **MAX MERLIN**, Trojan Market Co., Los Angeles; **SCOTT METCALF**, Crown Hotel Supply, Pasadena; **DON E. MONTAGUE**, Pacific Meats, Inc., Long Beach; **URBAN N. PATMAN**, Urban N. Patman, Inc., Vernon; **GILBERT QUAN**, United Market Co., Los Angeles; **RUSSELL M. RATNER**, Santa Monica Meat & Provision Co., Santa Monica; **HARRY M. RAY**, Davidson Meat Co., Los Angeles; **HY TANENBAUM**, American Provision Co., Los Angeles, and **ROBERT YOUNG**, Diamond Market, Pasadena.

The group is making plans for its annual "Meat Ball" to be held June 24 in the Los Angeles area.

Inc., at the Indianapolis plant as supervisor of curing and smoking operations. Following 16 years with Swift & Company at Omaha, McKim was in charge of curing at the Tobin Packing Co. plant at Fort Dodge for five years and continued in this capacity after Hormel bought the Tobin plant.

PLANTS

An organic fertilizer processing plant is being constructed in North Platte, Neb., by ALBERT INTERHOLZINGER of North Platte Packing Co. in partnership with FRANK INTERHOLZINGER. The fertilizer plant, which will have a one ton per hour capacity, will be located near the packing company's feedlots.

Martin-Ebert Wholesale Meats has been opened by TONY MARTIN and RUDOLF A. EBERT in a new combination packing plant and retail store near Columbus, Kan. The plant has a 40-head cooling capacity. The firm has two trucks for deliveries to retailers in the area.

Slaughtering has been discontinued at Swift & Company's Spokane plant, which will continue operations as a Swift sales unit. GLEN B. COOK, general manager, said killing was halted because it was decided that necessary remodeling for that operation was not economically feasible.

Fire of undetermined origin destroyed the Dorffler packing plant at 5800 York st., Denver. The loss was estimated at \$75,000. The firm slaughters horses for dog food.

TRAILMARKS

ELLARD L. PFAELZER, SR., vice president of Pfaelzer Brothers, Inc., Chicago, has been named to head the 1955 Chicago campaign for the Joint Defense Appeal. The Joint Defense Appeal provides funds for the human relations programs of the American Jewish Committee and the Anti-Defamation League of B'nai B'rith. Pfaelzer is a member of both the National and Chicago Associations of Hotel and Restaurant Meat Purveyors. Long active in civic affairs, he was the meat industry division co-chairman in last year's Community Fund drive. During World War II, he was cited



E. PFAELZER



PRODUCTION AND ACCOUNTING controls, new packages and a packaging setup are some of the projects on which the management team at the James Henry Packing Co., Seattle, Wash., is working. Shown, left to right, are Alvin Ross, vice president; H. A. Kurtzman, president; Bill Brown, production manager, and Bill Martin, sales manager.

by the Navy for "meritorious personal service as a representative of industry."

F. W. SPECHT, president and chairman of Armour and Company, Chicago, is serving as a member of the food division of the Committee of American Industry, which has opened the spring appeal of the National Fund for Medical Education. Ultimate goal of the National Fund is \$10,000,000 a year to help support the nation's medical schools. Last year 54 food corporations contributed \$93,065 to 80 medical schools.

BILL KIMBALL, New England representative of Wm. J. Stange Co., was injured seriously in an automobile accident in Medford, Mass., on March 17. He sustained multiple fractures and will be confined to the hospital in Malden, Mass., for several weeks.

ANDREW G. WOLF, personnel manager of Oscar Mayer & Co., Madison, Wis., has been appointed to the 1955 personnel policies forum of the Bureau of National Affairs, Inc., Washington, D. C. Forum members will be consulted about current personnel practices in American industry and their views summarized in reports to be published by the organization this year.

Effective May 9, 1955, J. T. Taylor Brokerage Co. will be located at its new address, Room 226, 634 Washington rd., Mt. Lebanon, Pittsburgh 28, Pa., the company has announced. The new telephone number will be Lehigh 1-7803.

Some 20 persons were overcome by gas fumes from a Diesel railroad engine at John Morrell & Co.'s Sioux Falls plant during a meat cutting demonstration for salesmen in the visitors' building. Fumes from the engine, which was parked beside the

building, apparently were pulled through a ventilator. Nine men, including JOHN VANDER PLOEG, divisional sales manager of Morrell's metropolitan division, were hospitalized for observation but were not in serious condition.

WALTER T. KACK, president of Queen City Packing Co., Dickinson, N. D., and MRS. KACK recently were listed among the heavy donors to the University of North Dakota Development Fund. Both are alumni of the university.

E. Y. LINGLE, president of Seitz Packing Co., Inc., St. Joseph, Mo., has been named chairman of NIMPA's special labor relations committee, CHRIS E. FINKBEINER, NIMPA presi-



FIFTY YEARS of handling veal have kept him young, according to Aron Rosenweig, principal in the Pacific Packing Co., Los Angeles, which specializes in the slaughter of heavy veal and calves. Aron is known as a canny buyer.

dent, announced. He succeeds NORMAN BRAMMALL of Food Management, Inc., Cincinnati, who served as chairman of the group during its organizational period.

STEWART WASHBURN, formerly staff representative, meat packers section, National Safety Council, Chicago, has been appointed general manager of Technical Division, Inc., a New York City contract publisher specializing in instruction manuals, employe training manuals and house organs.

T. H. PORTEL has been awarded \$3,455 by Iowa Packing Co., Des Moines, for a suggestion involving an improvement in the manufacture of table ready meats. J. R. ZEIS, manager, announced. Portel, who is supervisor of the table ready meats department, also won two other suggestion awards in the past two years. Prize money for the three suggestions totaled \$5,333.

A hearty breakfast meant help for hearts in Denver recently, provided K & B Morning Glory bacon was served. For every pound of bacon sold in Denver supermarkets for a week, K & B Packing Co. promised to pay 5c into the Colorado Heart Association. M. K. GLADSTONE and VINCE JOHNSON, sales representatives, said

that 5,100 lbs. of bacon was sold to retailers within half an hour after they broached them with the plan.

RALPH L. MARTIN, office manager for Kingan Inc. at Storm Lake, Iowa, for nearly 20 years, has been appointed Storm Lake city clerk.

Appointment of the Cye Landy Advertising Agency, Inc., Columbus, Ohio, to handle promotional activities for Braun Brothers Packing Co., Troy, Ohio, has been announced by ALAN J. BRAUN, vice president, and CHARLES HOUCK, general sales manager. Radio, television and newspapers will be used in the 1955-56 promotion, which is to be the largest ever undertaken by the firm.

Samuel Sandler Kosher Sausage Manufacturing Co., Philadelphia, launched a major promotion with a Sandler college scholarship offer to introduce Sandler's new Midget Bologna, Midget Salami, Midget Liverwurst and Skinless Frankfurters. LARRY GARELIK, sales manager, said that a total of \$5,000 in scholarships will be offered to customers in the Philadelphia area who tell in 25 words or less why they like Sandler's products and accompany their letters with a label of any Sandler item.

Meat and music share the attention of OSCAR LINDBERG, assistant office manager of Armour and Company at Grand Rapids. In addition to his Armour post, Lindberg is a member of the Grand Rapids Symphony Orchestra, playing the French horn.

New president of the Ohio Credit Union League is PAUL W. ZERBST of Swift & Company's Cleveland plant.

Harrington-Casey Meat Co., Inc., has moved to 437 W. 13th st., New York 14, N. Y.

DEATHS

C. H. ELSHEIMER, 51, president of Elsheimer Meat Products, Inc., West Union, Iowa, died recently of a heart attack. He had been in semi-retirement since an earlier heart attack in December, 1952. Elsheimer founded the firm in 1938. Survivors include his widow and four daughters. Mrs. ELSHEIMER has been named president of the company.

WILFRED W. SHERMAN, 87, retired assistant treasurer of Swift & Company, Chicago, died March 28. He joined the company as a clerk in 1893 and was assistant treasurer from 1909 until his retirement in 1937.

TRUEMAN E. SHIBLEY, 62, owner of Shibley Provision Co., Cleveland, died recently of a heart attack.



RESERVE CHAMPION carcass of Ohio Spring Barrow Show in London, Ohio, was champion Tamworth hog on foot. Animal was purchased for \$19 per cwt. by The Waldock Packing Co., Sandusky, Ohio. Jack Waldock, assistant general manager, is shown with carcass. Firm also bought reserve grand champion hog, a Hampshire, at \$23 per cwt. The 220-lb. Hampshire yielded 36 lbs. of skinned hams, and more than 55 per cent of live weight was in the four primal cuts, Waldock said. Waldock Packing was one of show's sponsors.

HOLLENBACH SUMMER SAUSAGE

gives your regular line
a year 'round sales boost



Give your present line an extra sales appeal by putting our 72 years of experience and reputation to work for you . . . through the fast-selling "314" . . .

- THEURINGER CERVELAT
- B.C. Salami
- Goteberg Cervelat
- Pepperoni
- Genoa
- Capocollo
- Cooked Salami
- B.C. Dry Cervelat
- Manhattan Short Cervelat

Chas. Hollenbach does not sell retail so you will not be competing with Hollenbach . . . Hollenbach prestige will help sell your entire line! Write today for detailed particulars.

CHAS. HOLLENBACH, INC., is the oldest and largest exclusive manufacturer of dry sausage in the country . . . company founded in 1881 . . . originators of famous Thuringer Cervelat . . . home of famed "314".

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Only STYROFOAM

offers you so many advantages
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superior
water resistance



excellent
compressive strength

	low "K" factor	superior water resistance	excellent compressive strength
STYROFOAM	✓ Permanently Low. Avg. 0.25	✓ Remains Dry and As- sures Constant "K" Factor	✓ Highest Strength- Weight Ratio of Any Insulation
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INSULATION B	✓		
INSULATION C	✓		✓

OTTMAN and COMPANY Inc.

finds STYROFOAM eliminates rot and replacement costs

This large, New York meat purveying company credits Styrofoam (Dow expanded polystyrene) with the low-cost operation of its refrigerated rooms. Never in any Styrofoam insulated room has there been one instance of rot

or water absorption which required replacement of the material.

Jack Ottman says, "Styrofoam is the best insulation we have ever used." The contractor was Eastern Cold Storage Insulation Company of New York City.



THESE ARE JUST A FEW LEADING COMPANIES THAT HAVE CHOSEN STYROFOAM

The Best Foods, Inc.; The Goebel Brewing Co.; Southern Dairies, Inc.; General American Transportation Corporation; General Electric Company; Norge, Division of Borg-Warner Corporation; Kelvinator Division of American Motors Corporation; New York Central System; Swift and Company; Oscar Mayer and Company.

Dow will send you further information on Styrofoam, free, upon request. Please specify if you want general information on Styrofoam or detailed information on its use in low-temperature work, as a perimeter insulation, or pipe covering. Write Dow Plastics Sales Dept. PL 545F, THE DOW CHEMICAL COMPANY, Midland, Michigan, or contact your Styrofoam distributor: *The Putnam Organization, Inc.,*

Chicago, Ill. • Seward-Kauffman Corp., Elkhart, Ind. • Styro Products, Inc., Kansas City, Kansas • Atlantic Foam Products Co., Ipswich, Mass. • Par-Foam, Inc., Detroit, Michigan • Edwards Sales Corp., Minneapolis, Minn. • Floral Foam Products, Midland, Michigan • Styro Sales Co., New York City • William Summerhays Sons Corp., Inc., Rochester, N. Y. • G. & W. H. Corson, Inc., Plymouth Meeting, Penn. • The Emerson Co., Houston, Texas • Utah Lumber Co., Salt Lake City, Utah • S & S Sales Corp., Milwaukee, Wis.



light weight	ease of handling	superior resistance to vermin and decay	low installation cost
✓ Lightest Of All Rigid Insulations. Avg. Density, 1.7 lbs. per cu. ft.	✓ Pleasant—Fabricates Easily with Common Tools. Doesn't Crumble	✓ Has No Food Value	✓ Lowest Cost, Too, Per Year of Service
		✓	✓
✓			✓
			✓



you can depend on DOW PLASTICS





Reduce
COOK-OUT
in Canned Hams
with

SODIUM HEXAMETAPHOSPHATE

CURAFOS

SODIUM TRIPOLYPHOSPHATE

VISIT BOOTH 25 & HOSPITALITY ROOM 865, N.I.M.P.A. CONVENTION

CURAFOS phosphates increase the moisture retaining capacity of lean meat fibers thus assuring that natural juices *and* protein stay *in* the meat. Cook-out is materially reduced, and canned and boiled hams taste better, look better.

The use of *food-grade* CURAFOS develops a brighter, richer color in all cured meats, and the color lasts longer on the shelf. Try readily soluble CURAFOS for cured meat products that gain high consumer acceptance.

CURAFOS Sodium Hexametaphosphate and Sodium Tripolyphosphate are fully licensed for use under U.S. Patent 2,513,094 and Canadian Patent 471,769.

CURAFOS brand phosphates are especially processed for ease of solution at full permitted strength* in pickle at cellar temperatures.

*See M.I.B. Bulletins 190, 190-1, 199.

CALGON, INC.

Hagan Building, Pittsburgh 30, Pa.

Associate Members—N.I.M.P.A. and A.M.I.

Supplier Reveals Plan to Aid Meat Firms

Counsel and assistance for the small and medium size meat processor along four lines—technical, industrial engineering, management and financial—is going to be furnished to its customers by a company that supplies seasonings and other ingredients to the meat industry.

In announcing the unique plan this week, Norman B. Schreiber, president of B. Heller & Co., Chicago, said that many years of service as a management consultant for packers, banks and various manufacturing concerns had convinced him that almost every firm, at one time or another, needs skilled counsel in one or more of the four fields mentioned above.

"Any assistance we can give to our meat processor customers in the way of improving their processes and efficiency and stabilizing their management and fiscal policies, is going to help them, the whole meat industry, and, eventually, will be of benefit to our own organization," Schreiber declared.

Revealing that the industrial engineering and management counsel segments of the program have been in successful operation for some time, during which period service has been furnished to several hundred companies in the Southeast, the Heller president said that his firm's staff of experts performs a complete engineering consultation job, including the

performance of extensive analysis and field work; productivity and cost cutting studies, making plant layout, material handling and equipment design recommendations, and furnishing information on time and motion study methods, incentive plans, better production scheduling, training programs, etc.

Transition from industrial engineering to the broader field of solving management problems is a natural step, Schreiber pointed out. In the management field the company's staff advises on cash and operating budgets and financial and operating trends; analyzes the outlook for a particular business and determines the factors necessary for its profitable operation.

The meat packer's and sausage manufacturer's periodic need for additional operating funds is one of the biggest problems sometimes faced by management of small and medium size meat plants. Financial counsel, the inauguration of which will make four-square the Heller aid program, will include:

Determination of the adequacy of the company's capital and analysis of the type and amount of debt the company's capital structure will support. If requested, the Heller concern will assist in procuring required financing, or will assist in procuring and participate in the financing, or will furnish the needed funds.

U. S. Will Keep Hands Off GAW Talks, Mitchell Says

The federal government will maintain a hands-off policy in the coming guaranteed annual wage wrangle, according to Secretary of Labor Mitchell.

"The federal government has a responsibility to both labor and management to permit them to collectively bargain freely," he told a press conference recently. "It has been a policy of this administration not to interfere on one side or the other."

New Frozen Food Overwrap

A new coating formula applied to Tyton frozen food overwrap material has been developed by Marathon Corp., Menasha, Wis. Called "Glama-cote," it features a high-gloss coating which is said to bring out vividly the true printed color values in any overwrap design. The new overwrap also is reported to have added strength and flexibility and excellent sealing qualities.

Texas Bill Would Require Burdensome Slaughter Records

A bill which industry leaders believe would place an unreasonable burden on Texas meat packers has been introduced in that state's House of Representatives by Rep. Bishop.

Described in its text as "needed to help detect and prevent livestock thefts," the measure, H. B. 577, would require slaughterers to keep detailed records with respect to every animal received in a slaughtering plant. Such records would have to be available within 24 hours from the time the animal was received, open to public inspection at "all reasonable hours," and preserved for one year.

The extreme difficulty, if not impossibility, of complying with the record-keeping requirements of the proposed act is apparent upon an examination of Section 2 of the measure. It reads:

"Every slaughterer who purchases or slaughters livestock in this state shall keep a record of all such livestock purchased or slaughtered by him, which shall contain the following information:

"a) A description of the livestock by kind, color, sex, probable age, and the marks and brands and their location if there are any marks or brands.

"b) The name and address of the person from whom the slaughterer purchased or acquired the livestock if acquired for slaughter for himself, and the name and address of the person for whom slaughtered, if not for himself.

"c) If the livestock is delivered to the slaughterer's pens or place of business by someone other than the slaughterer or his agent, the name and address of the individual delivering the livestock and the make and model and the highway registration number of the vehicle or vehicles in which delivered.

"d) The date of delivery to the slaughterer.

"The record must be prepared and made available for public inspection within 24 hours after the slaughterer receives the livestock. It must be preserved for at least one year and must be open to public inspection at all reasonable hours. Both the slaughterer and the individual having management of the slaughtering operations shall be responsible for maintenance of the records required by this act and shall be liable for a failure to keep such records."

Welder Named President Of Texas Beef Council

Leo Welder, rancher of Victoria, Tex., has been named president of the Texas Beef Council. He succeeds Roy Parks of Midland, who announced his resignation at the end of the Council's first six months of activity.

Welder was chairman of the beef promotion subcommittee of the Texas & Southwestern Cattle Raisers Association, which started the Beef Council last summer. The Beef Council's executive committee unanimously approved a plan to continue the program along the same lines for another six months.

May Not Need State's Tags

A bill introduced in the Missouri Legislature would permit out-of-state trucks to go to the Kansas City stockyard without buying Missouri truck registrations, even though they have to use a couple of blocks of Missouri highways.

NIAGARA "No-Frost"

**SUCCESSFUL
IN BIG
INSTALLATIONS**



PRECOOLING

2 Niagara Spray Coolers pre-cool 3500 boxes of pears per 24 hours — total storage capacity 40,000 boxes.



FOOD FREEZING

Hardening 10,000 gal. of ice cream per day at -30° F.



FROZEN FOOD STORAGE

Room 80 ft. x 135 ft. — Temperature -5° F.

NIAGARA "No-Frost" gives you extra capacity and better operation. It improves quality, especially in foods, where it brings the product to correct temperature faster and holds it without fluctuation. It saves money for you in the cost of power and labor. With Niagara "No-Frost" there is never any "de-frosting" loss of time or temperature rise.

Write for Bulletin 105

NIAGARA BLOWER COMPANY

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New York 17, N. Y.

Sales Engineers in Principal Cities
of U. S. and Canada

Literature

Preventing Corrosion (NL 83): Detailed data on the use of a rust and corrosion inhibitor is contained in a 20-page booklet. Uses of the inhibitor alone or in combination with other materials to protect iron, steel or other metal surfaces are discussed. Illustrated, the booklet describes how the inhibitor works, specific applications, testing solutions and handling.

Packaging for Self-Service Selling (NL 85): A comprehensive, graphically illustrated instruction manual explains basic wrapping methods for prepackaging and merchandising self-service meats. Using the diaper wrap to avoid confusion, a step-by-step packaging procedure for fresh beef, pork and lamb, smoked meat cuts and variety items is shown. Instructions on how to wrap a cut or series of cuts for best sales appeal, package durability and shelf-life are included. Indexed, the 64-page book discusses problems encountered in merchandising, operating and packaging room equipment and supplies.

Direct Expansion Chillers (NL 88): The purposes and applications of direct expansion liquid chillers and materials used are described in an 8-page illustrated and diagramed booklet. Construction details, specifications, selection procedures and heat transfer data also are presented.

Luminous Lighting (NL 89): A 16-page brochure describes methods of illumination by use of suspended translucent corrugated ceilings. The brochure shows how plastic ceilings, which diffuse room illumination over an entire area, are installed.

High Pressure Steam Cleaners (NL 90): A high pressure steam vapor cleaning unit which utilizes hydraulic and thermal pressure is described in an 8-page catalog. The unit, claimed to have greater volume and pressure, higher temperatures and requiring less maintenance, is designed for continuous heavy duty cleaning.

Industrial Pumps (NL 92): Standard rotary pumps used in manufacturing and processing are described in an 8-page catalog. Operating principles, sizes, capacities and construction details are covered. The catalog also lists information to be furnished with inquiries.

Use this coupon in writing for New Trade Literature. Address The National Provisioner, giving key numbers only. (4-2-55)

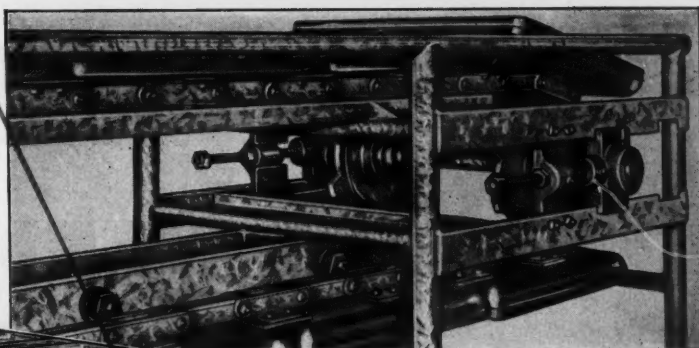
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This photograph shows idler sprocket and sprocket shaft, the unique, floating type take-up arrangement, and stud-welded rollers which support pans during inverted return travel.



Drive, which is synchronized with the movement of the carcass conveyor, is through a worm and worm gear reducer. Galvanized sterilizing cabinet automatically washes returning pans as they pass through four station hot water spray.

Pans and welded head racks are of stainless steel, round cornered for easy cleaning, and are attached to conveyor chains with "stud-welded" screws. Frames are welded pipe construction and are hot-dip galvanized after fabrication.

TABLES

FOR THE MEAT PROCESSING INDUSTRY

"Boss" engineers, alert for opportunities to improve existing meat processing equipment, as well as to create new and better tools for the expeditious handling of the meat packers work, have added two new viscera inspection tables to the popular "Boss" line of packing house equipment.

Reference to the photographs and descriptive text which forms a part of this advertisement will disclose a number of advantageous departures from standard inspection table design. Your inquiry will bring full information by return mail.

Inquiries from the Chicago area should be addressed to The Cincinnati Butchers' Supply Company, 824 West Exchange Avenue, Union Stock Yards, Chicago 9, Ill.



THE *Cincinnati* BUTCHERS' SUPPLY COMPANY
CINCINNATI 16, OHIO

Whether Your
Product
is Sold...

CANNED OR FROZEN



**..COUNT ON CUSTOM FLAVOR TO BRING
CUSTOMERS BACK AGAIN!**

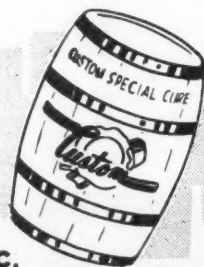
It's no secret that many canned or frozen foods lose much of their natural flavor during processing. It's a loss that just can't be helped.

But the secret that modern food packers have learned is that natural food flavor *can be restored*, can be brought out again — the easy, simple Custom way.

Custom seasonings and Custom complete gravy bases, either for beef, pork, chicken or turkey products, *consistently* turn out fine, rich products that are packed with *full* flavor. Most important, they are stable and will not separate or produce "off" flavors when heated or frozen. Time after time, without any variation, they deliver the flavor you want.

Even more, if you seek a bar-b-que flavor, our Custom kitchens have the experience and staff to blend just the type of taste you want . . . hot or mild, according to the requirements of your trade. Or, if you're looking for hickory smoked flavor, Custom seasonings will give your product smoldering hickory embers to really *penetrate* your product and give it the depth of flavor that brings customers back again and again.

If you'd like to learn more about the surprising economy, ease of use, and uniformity of these Custom products write us today. We'll have Your Custom Field Man contact you promptly.



Custom

FOOD PRODUCTS, INC.

DEPT. NP-42, 701 N. WESTERN AVE.

CHICAGO 12, ILLINOIS

MIB Directory Changes

The following directory changes were announced recently by the Meat Inspection Branch, U.S. Department of Agriculture:

Meat Inspection Granted: John Morrell & Co., 1335 Willow st., Los Angeles 54, Calif.; Mutual Beef & Veal Co., 120 Newmarket Square, Roxbury, Boston 18, Mass.; Salinas Dressed Beef Co., Bayshore Highway, San Jose, Calif.; Wells & Davies Packing Co., P. O. Box 220, Payette, Idaho; Behen Storage & Ware House Corp., 7 Charlton st., Everett 49, Mass.; Randy's Steaks, 7602 W. 55th ave., Arvada, Colo.; The Daw Packing Co., Inc., 180 Oak st.; mail, P. O. Box 877, New Haven, Conn.; Allen Brothers, Inc., 3737-3743 S. Halsted st., Chicago 9, Ill.; The McAllister Dairy Farms, Inc., R. F. D. 6, Warren, Ohio; Orchard Hill Farms, Inc., 68 S. Broadway, Red Hook, N. Y.; Denver Tamale and Supply Co., 1050 Tenth st., Denver 4, Colo.; Rogers Meat Products, Summer st., Lunenburg, Mass.

Meat Inspection Withdrawn: Cornbelt Packing Co., Inc., 12th and Jones sts., Omaha 2, Nebr.; The Quality Meat & Provision Co., 5-7 W. Henrietta st., Baltimore 30, Md.; Cambord Meat Co., Bayshore Highway; mail, P. O. Box 697, San Jose, Calif.; Errington Meat Co., Beach Road; mail P. O. Box 839, Watsonville, Calif.; Magic Chef Foods, Inc., Front and DeKalb sts., Bridgeport, Pa.

Change in Name of Official Establishment: Hill Packing Co., P. O. Box 117, Estherville, Iowa, instead of Davis Packing Co.; Allied Chicago Cold Storage Terminal Warehouse, 4021 S. Normal ave., Chicago 9, Ill., instead of Wilson & Co., Inc., and subsidiaries; Dakota Packing Co., P. O. Box 350, Jamestown, N. Dak., instead of Orleans Canning Co.; Meca Meat Co. 2535 E. Vernon ave., Los Angeles 58, Calif., instead of Mercury Meat Co., Inc.

Change in Location of Official Establishment: Capitol Beef & Provision Co., Inc., 117-118 Newmarket Square, Roxbury, Boston 18, Mass., instead of 120 Newmarket Square; Reo Foods Inc., 1312 Maple st., West Des Moines, Iowa, instead of 2925 Indianola rd., Des Moines 10, Iowa.

Kansas Cattlemen Elect

George Andrews of Kanopolis, Kan., was elected president of the Kansas Livestock Association at the group's 42nd annual convention in Wichita. The cattlemen adopted a resolution opposing price controls on cattle and another favoring a campaign to boost beef consumption.

We borrowed an aircraft idea to make this

All-New METRO-LITE Body

Extra Light for Biggest Payload



9 all-new extra-lightweight INTERNATIONALS with METRO-LITE bodies, in 3 lengths—9'6", 10'6", 12'7" on wheelbases 115 to 137 $\frac{1}{4}$ ". Max. interior width 78", capacities 349, 387, 465 cu. ft., GVW 5,400 to 16,000 lbs. METRO-Matic Transmission for models up to 11,000 lbs. GVW.

The problem was to bring you the mightiest profit building combination in the multi-stop field — the *biggest* payload capacity in the lightest, strongest body. *We did it with the new METRO-LITE body!*

The result is *nine* brand new multi-stop INTERNATIONALS that are far lighter than steel, even lighter than aluminum, yet built to INTERNATIONAL standards of quality and long life.

The all-new METRO-LITE design uses the modern airplane-type principle of an inherently strong, rigid shell that eliminates weight-consuming posts and rails. It combines magnesium alloy, aluminum alloy and reinforced glass fiber plastic for maximum strength and lightness. It provides 8 inches greater inside width than comparable steel models.

New INTERNATIONALS with METRO-LITE bodies offer greater glass area, better visibility, many new comfort and convenience features. Yet they retain all the famous operating economy features that have made INTERNATIONAL the multi-stop leader for 17 straight years. See your INTERNATIONAL Dealer or Branch for all the details.

INTERNATIONAL HARVESTER COMPANY • CHICAGO

International Harvester Builds **McCORMICK**® Farm Equipment and **FARMALL**® Tractors... Motor Trucks... Industrial Power... Refrigerators and Freezers

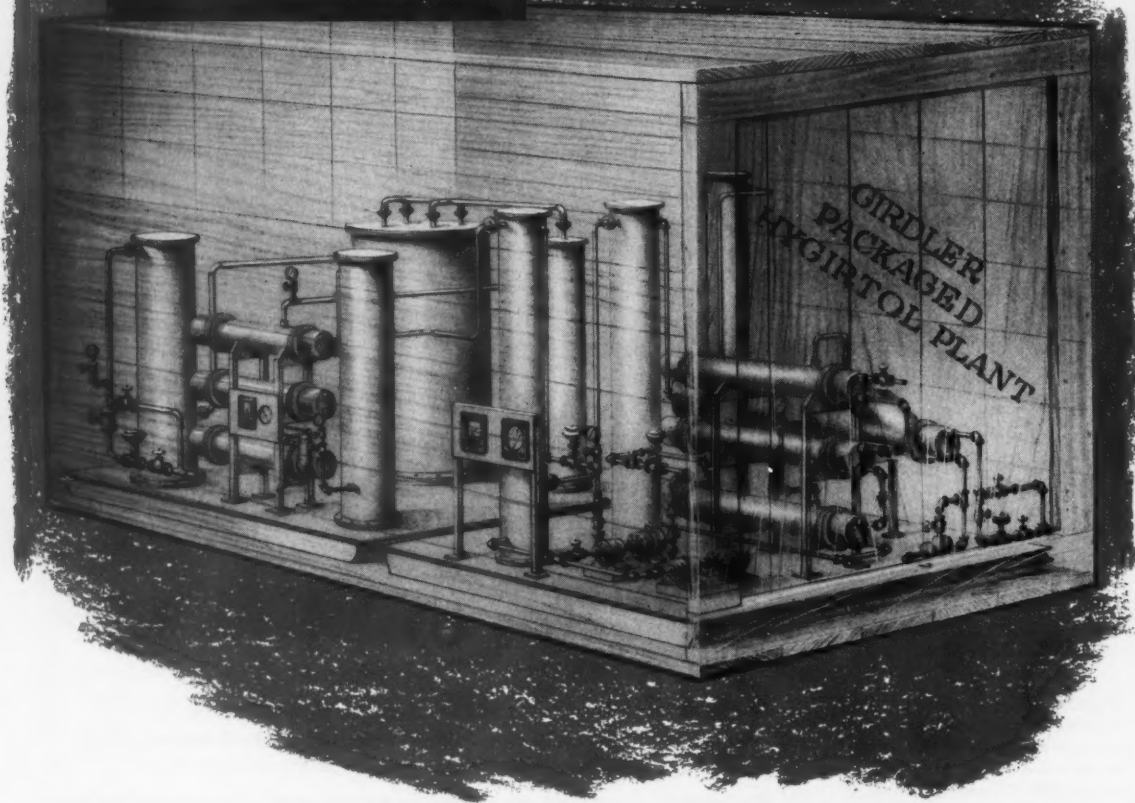
Watch "The Halls of Ivy," with Ronald Colman and Benita Hume, CBS-TV, Tuesdays, 8:30 p.m., EST



INTERNATIONAL® TRUCKS

"Standard of the Highway"

NEW!



GIRDLER SEMI-PORTABLE HYDROGEN PLANT

GIRDLER ANNOUNCES a shop-assembled "packaged" Hygirtol* plant for hydrogen production. This compact, semi-portable unit has a rated capacity of 2,000 cu. ft. per hr. of 98% (min.) hydrogen by the economical steam-hydrocarbon process. The main impurity is methane.

Call the nearest office of Girdler, Gas Processes Division, for further information on this new development, or write The Girdler Company, Louisville 1, Kentucky.

*HYGIROL is a trade mark of The Girdler Company

SPECIFICATIONS OF PACKAGED HYGIROL PLANT			
Capacity		Steam	660 lbs./hr.
2,000 cu. ft. per hr.		Power	2.0 KW
Product Gas Purity		Cooling Water	70 GPM
H ₂	98.00 Min.	Catalyst & Chemicals	\$1.00 per day
CO	.01 Max.	Labor	1/2 Time One Man
CO ₂	.01 Max.	Construction	
CH ₄	1.98 Max.	Two skid-mounted sections each about 8 ft. x 10 ft. x 11.5 ft. high.	
Operating Requirements			
Natural Gas or	1100 SCFH		
Propane Vapor	440 SCFH		

The **GIRDLER** Company
A DIVISION OF NATIONAL CYLINDER GAS COMPANY
LOUISVILLE 1, KENTUCKY

GAS PROCESSES DIVISION: New York, San Francisco. In Canada: Girdler Corporation of Canada Limited, Toronto
VOTATOR DIVISION: New York, Atlanta, Chicago, San Francisco

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NEW EQUIPMENT and Supplies

Further information on equipment and supplies may be obtained by writing the manufacturer direct or writing The Provisioner, using key numbers and coupon below.

REFRIGERATED TRUCK UNIT (NE 173)—A sealed circuit refrigeration system and a new insulated truck body are combined for ef-



ficient truck refrigeration. Working off an electronic regulator which provides controlled electric power at any engine speed, this York Corporation cooler is said to maintain even temperatures during all-day deliveries. The system has two large cooling and two circulating fans. The generator is engine mounted and the voltage regulator is stowed under the dashboard. At night the unit can be plugged into an electrical

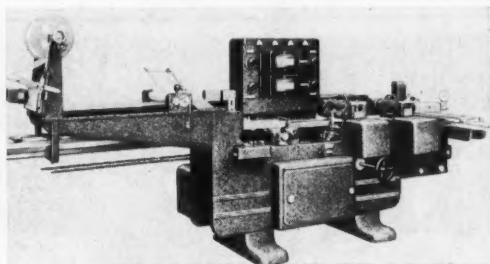
AC outlet. The refrigerating unit is housed in a small package that weighs less than 200 lbs. The truck body was built of high tensile steel by Boyertown Auto Body Works.

STAND FOR PATTY MACHINE (NE 171)—Hollymatic Corporation has developed a steel portable stand to be used with its steak and patty molding machine. There is a closed compartment in front for



storage of small parts. Additional working area is provided by two hinged drop leaves. Locking type casters provide rigid support when the machine is operating.

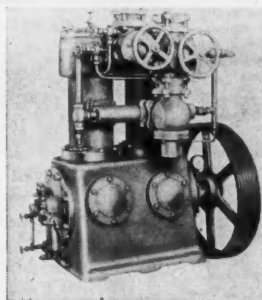
VACUUM PACK WRAPPING MACHINE (NE 177)—Table ready meats, bacon, meat loaf and other products can be wrapped and vacuum sealed at rates averaging 20 to 40 packages per minute



with this new machine. The maker, Hudson-Sharp Machine Co., claims savings of up to 60 per cent on materials with the unit. Labor costs also are greatly reduced. Greater savings can be realized when the machine is equipped with a double vacuum head. The unit can be quickly adjusted to varying meat product shapes, sizes and packs.

AMMONIA BOOSTER COMPRESSORS (NE 184)

—A complete line of ammonia booster compressors in both 2- and 3-cylinder models is being offered by Howe Ice Machine Co. The units, which are available in capacities ranging from

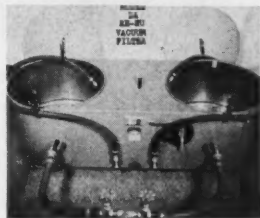


5 to 75 tons, feature heavy duty construction, medium speeds and elimination of oil pumping. A positive seal is said to prevent air infiltration under all vacuum conditions. All bearings are lubricated by an internal forced feed system. Compressor parts of the line are interchangeable with standard Howe units and no automatic oil return is required.

EDIBLE FATS AND OILS FILTER (NE 180)

—Suitable for small rendering operations or for processors who fat fry prepackaged meats, this unit can filter a barrel or more of fat from each tank with the use of one filter paper and one pound of filter aid in each tank. The aid is thrown directly into the open filter tank and spreads evenly on the paper. The tank, 17 in. high, has side ports and connections from

the fryer drain or lard cooker so fat can run by gravity. Either tank can be operated while the filter bed is changed in the other. No



fats are lost in the process. Vacuum is applied directly from the bottom of the filter and pulls the hot fat through the filter bed. It is said that the unit can clean up to 500 lbs. of fats or oils in a few minutes. Maker is the Vacuum Filter Manufacturing Co.

NEW BODIES ON DELIVERY TRUCKS (NE 185)—Added cubic capacity without increase in wheelbase or outside vehi-



cle width are among features of International Harvester's newly designed Metro-Lite body, offered on all nine models of multi-stop trucks. The new body is a composite of reinforced plastic, aluminum alloy and magnesium alloy. The body and chassis shown here is 780 lbs. lighter than its counterpart in steel.

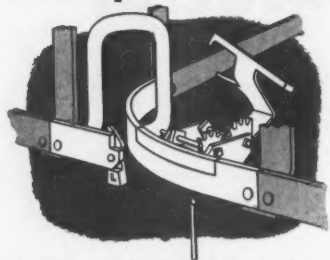
Use this coupon in writing for further information on New Equipment. Address The National Provisioner giving key numbers only (4-2-55).

Key Numbers

Name

Street

Le Fiell All-Steel Gear-Operated Switch



For Trouble-Free Switching

Here's a rugged track switch you can really depend on. Won't break, needs no maintenance. Assures a smoothly operating track system—no more shutdowns, no more expensive time lost for annoying track breakdowns.

The safe gear-operated feature gives you positive control, as the switch is fully "closed" or fully "opened."

Easy to add to your present track system, the Le Fiell all-steel switch comes as completely assembled unit, including curve, ready to bolt in place. All joints are made at track hangers for accurate alignment with adjoining rail. Saves three-fourths installation time.

Available in all types for $\frac{3}{8}$ " or $\frac{1}{2}$ " x $2\frac{1}{2}$ ", $\frac{1}{2}$ " x 3" or 1-13/16" round rail.

Write:

Le Fiell
Company

1471 Fairfax Ave., San Francisco, Calif.

LEFIELL

RUDD BASKETS

Pay For
Themselves
in 20 Trips

For Information and
Prices on Rudd Meat
Delivery Baskets...

FILL
OUT

Send Information

To:

Mail Today

RUDD BASKET COMPANY

Starks Bldg., Louisville, Ky.

Flashes on suppliers

RHINELANDER PAPER CO.:
WILLIAM J. DAVIS, former manager



W. J. DAVIS

of the Chicago district office, has been appointed director of sales for this Rhinelander, Wis., firm. Davis, who has been with the firm since 1948, has considerable experience in the flexible packaging field. His headquarters will be in Rhinelander.

CONTINENTAL CAN CO.:
Founded in 1904, this company is celebrating its 50th anniversary. From the first plant in Syracuse, New York, the firm has grown steadily until now it operates about 90 plants, mills and other units throughout the United States, Canada and Cuba.

In 1930 the company began major expansions. Today it is one of the largest producers of metal cans.

Highly decentralized and organized along product lines, its major division is the metal division. Other divisions are fibre drum and paper container manufacturing, crown and cork manufacturing, Shellmar-Betner flexible packaging and research and development.

NIAGARA BLOWER CO.: Election of MARTIN H. OLSTAD as vice president in charge of engineering and WILLIAM M. MOSLER as secretary has been announced by the directors of this New York firm. Olstad, who has been with the company since 1929, has been its chief engineer for the past 10 years. Mosler succeeds ALBERT J. HARLOCK, one of the founders of the firm, who has retired.

H. J. MAYER & SONS CO. INC.:
Two new appointments have been announced by this Chicago seasoning firm. E. J. HOHHOF has been named head of the laboratory and T. L. ALLEN has joined the sales staff for the southwestern states. Both men have had previous experience in the seasoning and spice field.

DODGE & OLCOTT, INC.: DR. OLINDO SECONDINI, chemist, is the latest to join the technical staff of this New York firm. Secondini, who speaks Spanish and English as well as Italian, was educated in Italy and has worked as a chemist in Chile, Guatemala and the United States.

PATERSON PARCHMENT PAPER CO.:

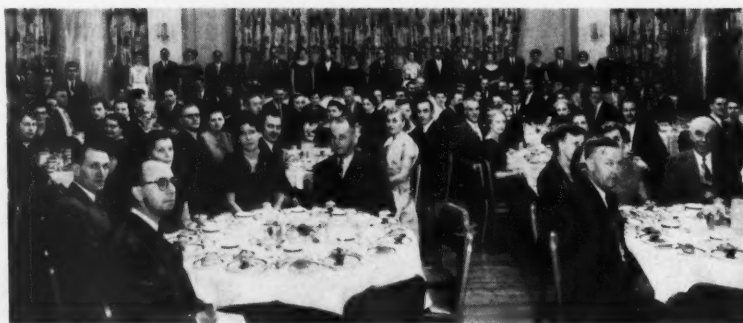


R. S. JONES

Appointment of RICHARD S. JONES as midwestern sales manager, with headquarters at 111 W. Washington st., Chicago, has been announced by E. R. LEONHARD, president. Jones succeeds JOSEPH X. GUBBINS, who has been assigned special duties at Bristol, the home office.

DEWEY AND ALMY CHEMICAL CO.: Appointment of JOHN FUSEK as advertising manager of this Cambridge, Mass., firm has been announced by DONALD B. McCAMMOND, director of advertising and public relations. Fusek will be responsible for all advertising operations. He has been with the firm since 1950.

LUFF CASING CORP.: Newly established to import and distribute sausage casings, the address of this firm is 273 Russell st., Brooklyn 22. LEONARD LUFT, a 40-year veteran of the industry, is head of this organization.



FIFTEEN-, TEN- and FIVE-YEAR service pins were given to a number of employees of Griffith Laboratories, Ltd., at a banquet held recently in Toronto. Speakers were F. W. Griffith, president; L. G. Rector, general manager and vice president, and Maurice Rector, vice president.

See the new
ARO-MATIC
in operation at the
NIMPA CONVENTION

April 24 to 27
Palmer House, Chicago
BOOTHS 37 and 38
Hospitality Suite: Room 806

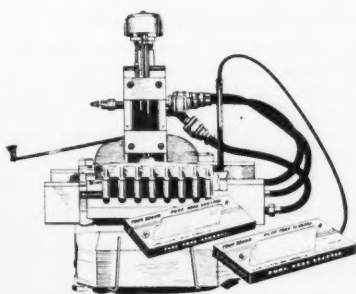


MOLD and PACK

*"Quicker than
a wink"*

with

B. F. M.'s NEW ARO-MATIC



**BROOKWOOD HAM PATTIE
SEASONING**

You can make the most delicious HAM PATTIES you've ever tasted. Get the complete details. Seasoning, Formulas, Stock Packages, Advertising, plus a complete Merchandising Plan. They sell fast . . . at a swell profit!

35 to 50 perfect, uniform, 8-ounce packages per minute on the new ARO-MATIC!

Here's fast production at lowest possible cost. No costly extra handling — packages are placed in shipping containers right at the stuffing table, transferred to sales cooler — ready to go. No check-weighing, clean and sanitary. Hands never touch ARO-MATIC Packaged Products.

Get the complete ARO-MATIC STORY now. Don't delay . . . mail the coupon today!

BASIC FOOD MATERIALS, INC.
853 STATE STREET • VERMILION, OHIO

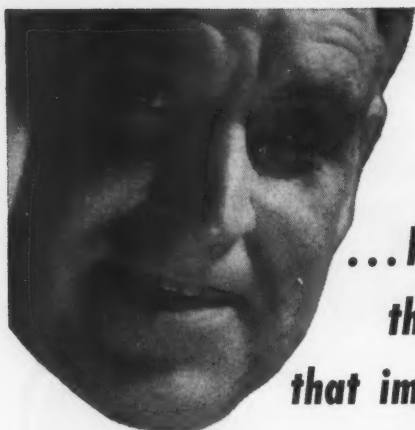
Basic Food Materials, Inc., 853 State Street, Vermilion, Ohio

- ☐ Sample of Ham Pattie Seasoning & Cure
- ☐ Sample of Cartons (Ham Patties or Ham Sticks)
- ☐ Sample of Advertising
- ☐ The Complete Merchandising Plan
- ☐ Aro-Matic Brochure

FIRM NAME _____ BUYER _____

ADDRESS _____

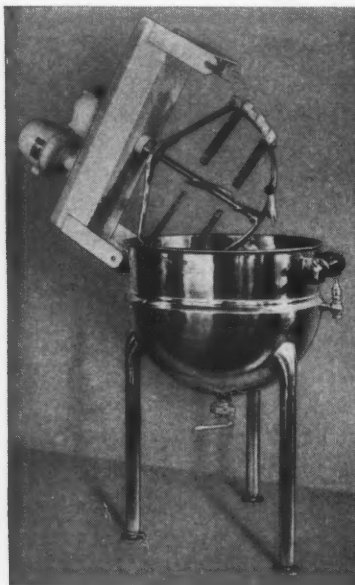
CITY _____ STATE _____



...here's
the kettle
that improves
your product

The HAMILTON CG MIX COOKER incorporates all possible sanitary features for the utmost protection of your product's quality, color, and flavor. Precision-made cut gears give vibrationless operation. Counter-rotating shafts assure maximum circulation.

check
these
features



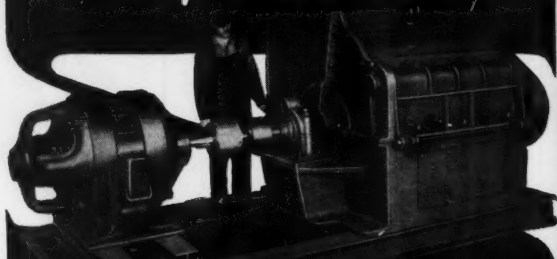
- Priced lower than any other
- Completely sanitary, stainless steel construction
- Maintenance-free operation
- ASME-code built (certificates furnished)
- Single-motion or double-motion agitators
- 30- to 500-gallon capacities
- Now delivering in 2 weeks



The Hamilton CG Mix Cooker is now in operation in many plants in the food processing industry. For complete technical data and costs, write for free DATA SHEET H-14, Dept. U

Hamilton copper and brass works
Division of the Brighton Copper Works, Inc. • 820 State Ave., Cincinnati, Ohio

How To Make More Money From By-Products & Offal



Improve
By-Product Quality &
Increase Grease Yield With-

WILLIAMS

"NO-NIFE" HOGS & HAMMER MILLS

Whenever Williams has been permitted to help packers and renderers to more efficiently process their grease-producing stock and by-products, earnings have gone up and costs down while both production and quality have been improved. There is every reason to expect that this is what Williams can do for you:

Produce More And Better By-Products

Dry bones, tannage, cracklings or other by-product stock with grease content from 1% to 14%, perhaps higher, can be reduced to sizes as small as 8 mesh in a single operation! Finished size can be held constantly uniform with oversize particles and fines reduced to a negligible minimum. Output can be sharply increased without additional labor which will greatly lower the cost per ton.

Extract More Grease In Less Time

Regardless of extraction method, carcasses, entrails, meat scrap, green bones and other offal will yield more grease of better color, and without excessive heat, if reduced to uniform smaller size in a Williams. Proper hogging of dry stock for rendering produces far more grease than delivering the stock in large pieces to the cooker.

Let a Williams representative discuss it with you. There is no obligation whatever.

Write Today!

WILLIAMS ALSO MAKES:

- COMPLETE "Packaged" PLANTS engineered to deliver finished saleable by-products
- VIBRATING SCREENS
- STEEL BINS
- BUCKET ELEVATORS AND CONVEYORS

WILLIAMS PATENT CRUSHER & PULVERIZER CO.
2708 North Ninth Street ST. LOUIS 6, MO.

WILLIAMS
CRUSHERS GRINDERS SHREDDERS
OLDEST AND LARGEST MANUFACTURER OF HAMMER MILLS IN THE WORLD

Meat Production at Six-Month Low

Meat production declined for the third consecutive week and was down to its lowest full-week level since September. Total volume last week fell 4 per cent to 352,000,000 lbs. from 367,000,000 lbs. the previous week, but was 5 per cent larger than the 336,000,000 lbs. produced a year earlier. Cattle slaughter and beef output rose 3 per cent and held 2 per cent above last year, while weather slowed hog marketings to reduce slaughter 10 per cent below the week before. The hog kill, 14 per cent above last year, was at its narrowest margin over any like 1954 week since early this year. Estimated slaughter and meat production by classes appear below:

BEEF			PORK (Excl. lard)		
Week ended	Number M's	Production Mil. lbs.	Number M's	Production Mil. lbs.	
March 26, 1955	333	175.2	1,095	149.1	
March 19, 1955	322	171.9	1,222	167.0	
March 27, 1954	327	174.9	958	133.8	

VEAL			LAMB AND MUTTON			TOTAL MEAT PROD. Mil. lbs.
Week ended	Number M's	Production Mil. lbs.	Number M's	Production Mil. lbs.		
March 26, 1955	133	13.7	276	13.5		352
March 19, 1955	141	14.5	267	13.4		367
March 27, 1954	143	15.3	245	11.9		336

1950-54 HIGH WEEK'S KILL: Cattle, 416,624; Hogs, 1,859,215; Calves, 182,240; Sheep and Lambs, 369,561.

1950-54 LOW WEEK'S KILL: Cattle, 154,814; Hogs, 641,000; Calves, 55,241; Sheep and Lambs, 137,677.

AVERAGE WEIGHTS AND YIELDS (LBS.)

CATTLE			HOGS		
Week ended	Live	Dressed	Live	Dressed	
March 26, 1955	975	526	241	134	
March 19, 1955	985	534	242	137	
March 27, 1954	969	535	238	140	

CALVES			SHEEP AND LAMBS			LARD PROD. Per cwt. Mil. lbs.
Week ended	Live	Dressed	Live	Dressed		
March 26, 1955	185	103	103	49	14.1	37.2
March 19, 1955	185	103	102	50	14.5	42.8
March 27, 1954	190	107	102	49	14.1	32.1

ALL HOGS RETURN MINUS VALUES THIS WEEK

(Chicago costs and credits, first two days of the week)

Higher prices were the rule in both the live hog market and the pork trade this week. But the sharper rate of increases was in the live animal prices, which brought about negative values all along the line. Light hogs showed minus values for the first time in weeks.

This test is computed for illustrative purposes only. Each packer should figure his own test using actual costs, credits, yields and realizations. The values reported here are based on the available Chicago market figures for the first two days of the week.

—180-220 lbs.—					—220-240 lbs.—					—240-270 lbs.—				
Pct.	Price	Value	per	per	Pct.	Price	Value	per	per	Pct.	Price	Value	per	per
live	live	live	cwt.	cwt.	live	live	live	cwt.	cwt.	live	live	live	cwt.	cwt.
wt.	lb.	lb.	alive	fin.	wt.	lb.	lb.	alive	fin.	wt.	lb.	lb.	alive	fin.
Skinned hams	12.8	41.1	\$ 5.26	\$ 7.52	12.9	40.7	\$ 5.25	\$ 7.24	13.2	39.5	\$ 5.21	\$ 7.23		
Picnics	5.8	23.6	1.37	1.91	5.6	23.1	1.29	1.80	5.5	22.5	1.24	1.73		
Boston butts	4.3	29.9	1.29	1.82	4.1	25.6	1.05	1.48	4.1	25.6	1.05	1.46		
Loins (blade in)	10.2	41.1	4.19	6.00	9.9	40.4	4.00	5.63	9.7	36.4	3.54	4.98		
Lean cuts			\$12.11	\$17.25			\$11.59	\$16.14			\$11.04	\$15.40		
Bellies, S. P.	11.1	26.8	2.97	4.22	9.6	26.7	2.56	3.60	4.1	22.8	.93	1.80		
Bellies, D. S.					2.1	16.9	.35	.51	8.6	16.9	1.46	1.99		
Fat backs					3.2	8.5	.27	.38	4.6	9.2	.42	.58		
Jowls	1.7	8.9	.15	.22	1.7	8.9	.15	.22	1.9	8.9	.17	.23		
Raw leaf	2.3	11.6	.27	.37	2.2	11.6	.26	.36	2.2	11.6	.26	.36		
P. S. lard, rend. wt.	14.9	11.3	1.68	2.43	13.5	11.3	1.53	2.13	11.6	11.3	1.32	1.79		
Fat cuts and lard			\$ 5.07	\$ 7.24			\$ 5.12	\$ 7.19			\$ 4.55	\$ 6.25		
Spareribs	1.6	31.6	.51	.73	1.6	26.6	.43	.61	1.6	23.6	.36	.52		
Regular trimmings	3.3	12.1	.40	.57	3.1	12.1	.37	.50	2.9	12.1	.35	.49		
Feet, tails, etc.	2.0		.20	.29	2.0		.20	.28	2.0		.20	.28		
Offal & misc.			.55	.80			.55	.78			.55	.77		
TOTAL YIELD & VALUE	70.0		\$18.84	\$26.88	71.5		\$19.26	\$25.52	72.0		\$17.05	\$23.71		
Cost of hogs			Per cwt. \$17.69		Per cwt. \$17.57		Per cwt. \$17.10		Per cwt. \$17.06		Per cwt. \$17.06			
Condemnation loss			Per cwt. .02		Per cwt. .02		Per cwt. .02		Per cwt. .02		Per cwt. .02			
Handling and overhead			Per cwt. 1.30		Per cwt. 1.15		Per cwt. 1.05		Per cwt. 1.05		Per cwt. 1.05			
TOTAL COST PER CWT.			\$19.01		\$18.74		\$18.26		\$18.26		\$18.26			
TOTAL VALUE			\$27.10		\$26.88		\$25.52		\$25.52		\$23.71			
Cutting margin			— \$.22		— \$.48		— \$.69		— \$.69		— \$.12			
Margin last week			+ .12		+ .17		— .56		— .75		— 1.14			

Beef Industry Can Progress By Cooperating, Says Taylor

Progress that could outstrip any ever shown in three centuries lies within the grasp of the beef industry if all those connected with it will co-operate, cattlemen attending the 78th annual convention of the Texas and Southwestern Cattle Raisers Association in Dallas were told recently.

Jay Taylor, president of the American National Cattlemen's Association pointed out further that by joining together during the last two years in an intensive beef promotion campaign, the four major links in the beef production chain—producer, feeder, packer and retailer have already realized some of the benefits of co-operation and intelligent assessment of the future.

But aside from promoting their product, those engaged in the industry must work in other ways to meet competitive demands upon the consumer's dollar, he emphasized.

Range men and cattle feeders must find ways of cutting their production costs; packers and retailers learn how to accomplish the same thing in processing and handling beef.

In realizing these and other goals essential to survival, research will play an increasingly important role.

Progress in cattle and beef research to date has been "woefully lacking," Taylor complained. It was in order to intensify it and otherwise improve the economic position of the industry that the National Beef Council was organized.

Lard Spec. Antioxidants

The antioxidant mentioned in a report on the lard specifications employed by one of the nation's largest shortening manufacturers (see page 79 of THE NATIONAL PROVISIONER of February 5, 1955) is equivalent in its formulation of 20 per cent BHA, 6 per cent propyl gallate, 4 per cent citric acid and 70 per cent propylene glycol to Sustane 3 of Universal Oil Products Co. and G-4 BHA of Griffith Laboratories.

FEBRUARY MEAT GRADING

Meats and meat products graded and certified by the U. S. Department of Agriculture in February, with comparisons ("000" omitted):

	Feb. 1955	Jan. 1955	Feb. 1954
Beef	416,668	408,836	420,448
Veal and calf	16,954	22,573	18,513
Lamb, yearling and mutton	20,508	22,301	21,813
Totals	454,130	513,710	460,269
All other meats and lard	14,794	18,800	54,931
Grand totals	468,924	532,570	515,200



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Write for Bulletin No. 300

NO SHAPE IS TOO COMPLEX

AMERICAN HAIR & FELT COMPANY

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Meat and supplies prices

CHICAGO

WHOLESALE FRESH MEATS

CARCASS BEEF	
(l.c.l. prices)	
Native steers	Mar. 29, 1955
Prime, 600/800	48½
Choice, 500/700	39½
Choice, 700/800	39½
Good, 500/700	34½
Commercial cows	27½
Bulls	27½
Canner & cutter cows	24½

PRIMAL BEEF CUTS

Prime:	
Hindqtrs., 5/800	61.00 @ 62.0
Foreqtrs., 5/800	37.50 @ 38.0
Rounds, all wts.	48.0
Trd. loins, 50/70 (lcl)	102.0 @ 105.0
Sq. chucks, 70/90	33.5
Arm chucks, 80/110	31.0
Ribs, 25/35 (lcl)	70.0 @ 72.0
Briskets (lcl)	33.0
Naveles, No. 1	13.0
Flanks, Rough No. 1	13.0
Choice:	
Hindqtrs., 5/800	48.0
Foreqtrs., 5/800	33.0
Rounds, all wts.	45.0 @ 45.5
Trd. loins, 50/60 (lcl)	68.00 @ 70.0
Sq. chucks, 70/90	33.5 @ 34.5
Arm chucks, 80/110	31.0 @ 32.0
Ribs, 25/35 (lcl)	51.0 @ 53.0
Briskets (lcl)	33.0
Naveles, No. 1	13.0
Flanks, Rough No. 1	13.0
Good:	
Rounds	42.00 @ 44.0
Sq. cut chucks	29.00 @ 31.0
Briskets	33.0
Ribs	41.00 @ 44.0
Loins	53.00 @ 56.0

COW & BULL TENDERLOINS	
Cows, 3/dn. (frozen)	57 @ 60
Cows, 3/4 (frozen)	72 @ 75
Cows, 4/5 (frozen)	76 @ 78
Cows, 5/up (frozen)	90 @ 92
Bulls, 5/up	90 @ 92

BEEF HAM SETS

Knuckles, 7½ up	42½
Insides, 12 up	42½
Outsides, 8/up	38

BEEF PRODUCTS

Tongues, No. 1, 100's	30
Hearts, reg., 100's	11
Livers, sel., 30/50's	28 @ 29
Livers, reg., 30/50's	21 @ 22
Lips, scalded, 100's	10
Lips, unscalded, 100's	8
Tripe, scalded, 100's	5½
Tripe, cooked, 100's	6½
Lungs, 100's	7½
Melts, 100's	47½
Udders, 100's	5

FANCY MEATS

(l.c.l. prices)	
Beef tongues, corned	35 @ 38
Veal breads, under 12 oz.	72
12 oz. up	115
Calf tongue, 1 lb./down	22 @ 28
Ox tails, under ¾ lb.	16½
Ox tails, over ¾ lb.	18½

WHOLESALE SMOKED MEATS

Hams, skinned, 14/16 lbs., wrapped	47
Hams, skinned, 14/16 lbs., ready-to-eat, wrapped	49
Hams, skinned, 16/18 lbs., wrapped	46½
Hams, skinned, 16/18 lbs., ready-to-eat, wrapped	48½
Bacon, fancy, trimmed, half ket off, 8/10 lbs. wrapped	38
Bacon, fancy sq. cut, seedless, 12/14 lbs.	36
Bacon, No. 1 sliced, 1-lb. open-faced layers	50

VEAL—SKIN OFF

(Carcass)	
(l.c.l. prices)	
Prime, 80/110	\$45.00 @ 47.00
Prime, 110/150	44.00 @ 45.00
Choice, 50/80	35.00 @ 37.00
Choice, 80/110	41.00 @ 44.00
Choice, 110/150	41.00 @ 44.00
Good, 50/80	31.00 @ 35.00
Good, 80/150	38.00 @ 40.00
Commercial, all wts.	27.00 @ 34.00

CARCASS MUTTON

(l.c.l. prices)	
Choice, 70/down	16 @ 17
Good, 70/down	15 @ 16

CARCASS LAMB

(l.c.l. prices)	
Prime, 40/50	44 @ 45
Prime, 50/60	43 @ 44
Choice, 40/50	43 @ 44
Choice, 50/60	41 @ 42
Good, all wts.	38 @ 41

SAUSAGE MATERIALS—FRESH

Pork trim., reg. 40%	
bbbs.	14 @ 14½
Pork trim., guar. 50%	
lean, bbbs.	16½ @ 17
Pork trim., 80% lean,	
bbbs.	28½ @ 29
Pork trim., 95% lean,	
bbbs.	39
Pork head meat	20
Pork cheek meat, trim.,	
bbbs.	23 @ 23½
C. C. cow meat, bbbs.	34½ @ 35
Bull meat, bon'ls, bbbs.	35½ @ 36
Beef trim., 75/85, bbbs.	24½
Beef trim., 85/90, bbbs.	28
Bon'ls chucks, bbbs.	34½
Beef cheek meat, trmd.,	
bbbs.	19
Beef head meat, bbbs.	18
Shank meat, bbbs.	34½
Veal trim., bon'ls, bbbs.	27 @ 27½

FRESH PORK AND PORK PRODUCTS

Hams, skinned, 10/12	43
Hams, skinned, 12/14	42½
Hams, skinned, 14/16	41
Pork loins, reg., 8/12	44 @ 45
Pork loins, bon'ls, 100's	68
Shoulders, 10/dn., loose	29
Picnics, 4/6 lbs., loose	26
Picnics, 6/8 lbs.	24
Pork livers	9½ @ 10½
Boston butts, 4/8 lbs.	32
Tenderloins, fresh, 10'a	82
Neck bones, bbbs.	9 @ 10
Brains, 10's	90 @ 92
Ears, 30's	11 @ 12
Snouts, lean in, 100's	7 @ 7½
Feet, s.c., 30's	7 @ 8

SAUSAGE CASINGS

(l.c.l. prices quoted to manufacturers of sausage)

Beef casings:	
Domestic rounds, 1½ to 1½ inch	60 @ 75
Domestic rounds, over 1½ inch, 140 pack	75 @ 110
Export rounds, wide, over 1½ inch	1.25 @ 1.50
Export rounds, medium, 1½ @ 1½ inch	90 @ 110
Export rounds, narrow, 1½ inch, under	1.00 @ 1.25
No. 1 weas, 24 in. up	13 @ 16
No. 1 weas, 22 in. up	9 @ 13
No. 2 weas	8 @ 10
Middles, sew., 1½/2½ in.	1.00 @ 1.35
Middles, select, wide, 2 @ 2½ in.	1.25 @ 1.50
Middles, extra select, 2½ @ 2½ in.	1.95 @ 2.25
Beef bungs, exp. No. 1	25 @ 32
Beef bungs, domestic	20 @ 26
Dried or salt, bladders, piece:	
8-10 in. wide, flat	8 @ 13
10-12 in. wide, flat	9 @ 16
12-15 in. wide, flat	15 @ 22

Pork casings:	
Extra narrow, 20 mm.	
& dn. medium	4.00 @ 4.25
Narrow, medium	
29 @ 32 mm.	3.70 @ 4.15
32 @ 35 mm.	2.50 @ 3.00
Spec., med., 35 @ 38 mm.	1.70 @ 2.10
Export bungs, 34 in. cut	4.50 @ 5.5
Large pr. bungs, 34 in.	32 @ 35
Med. prime bungs, 34 in. cut	25 @ 28
Small prime bungs	13 @ 20
Hog middles, 1 per set, cap. off	55 @ 70
Sheep Casings (per bunk):	
26/28 mm.	4.70 @ 5.15
24/26 mm.	4.80 @ 5.10
22/24 mm.	4.50 @ 4.80
20/22 mm.	3.25 @ 3.65
18/20 mm.	2.25 @ 2.65
16/18 mm.	1.50 @ 1.90

DRY SAUSAGE

(l.c.l. prices)	
Cervelat, ch. hog bungs	85 @ 88
Thuringer	44 @ 48
Farmer	68 @ 70
Holsteiner	70 @ 72
B. C. Salami	77 @ 79
Genoa style salami, ch.	92 @ 95

THE NATIONAL PROVISIONER

DOMESTIC SAUSAGE

(L.c.l. prices)

Pork sausage, hog cas...	36
Pork sausage, bulk...	67 33 1/2
Pork sausage, sheep cas...	45
Frankfurters, sheep cas...	48
Frankfurters, skinless...	38
Bologna (ring)	36 1/2
Bologna, artificial cas...	32
Smoked liver, hog bungs...	41 1/2
New Eng. lunch, spec...	57
Some	30
Polish sausage, smoked...	60
Tongue and blood	42 1/2
Pickle & Pimiento loaf...	34
Olive loaf	36
Pepper loaf	50 1/2

SPICES

(Basis Chgo., orig. bbls., bags, bales)

	Whole	Ground
Allspice, prime	1.10	1.19
Resifted	1.17	1.25
Chili Powder	47	41
Chili Pepper	64	70
Cloves, Zanzibar	50	56
Ginger, Jam., unbl.	1.70	1.90
Mace, fancy, Banda	1.65	1.75
West Indies	37	33
Mustard flour, fancy	33	35
No. 1	35	35
West India Nutmeg	51	54
Paprika, Spanish	53	53
Pepper, Cayenne	75	81
Red, No. 1	56	62
Pepper:		
White		
Black		

SEEDS AND HERBS

(L.c.l. prices)

	Ground
	Whole for Sausage
Caraway seed	26
Cuminos seed	20
Mustard seed,	23
fancy	23
Yellow American	18
Oregano	34
Coriander, Morocco,	21
Natural, No. 1	52
Marjoram, French	46
Sage, Dalmatian,	56
No. 1	64

CURING MATERIALS

Cwt.

Nitrite of soda, in 400-lb. bbls., del. or f.o.b. Chgo.	\$10.31
Saltpeter, b. ton, f.o.b. N.Y.	11.25
Dbl. refined gran.	14.00
Small crystals	15.40
Medium crystals	5.25
Pure rfd., gran. nitrate of soda	6.25
Pure rfd., powdered nitrate of soda	6.25
Salt, in min. car. of 45,000 lbs. only, paper sacked, f.o.b. Chgo.; Gran. (ton)	27.00
Rock, per ton, in 100-lb. bags, f.o.b. whse., Chgo.	26.00
Sugar—	
Raw, 96 basis, f.o.b. N.Y.	5.95
Refined standard cane gran., basis (Chgo.)	8.30
Packers, curing sugar, 100-lb. bags, f.o.b. Reserve, La.	8.10
less 2%	
Dextrose, per cwt.	7.35
Cerelose, Reg. No. 53	7.45
Ex-Whse., Chicago	

PACIFIC COAST WHOLESALE MEAT PRICES

	Los Angeles Mar. 29	San Francisco Mar. 29	No. Portland Mar. 29
FRESH BEEF (Carcass):			
STEERS:			
Choice:			
500-600 lbs.	837.50@39.00	\$40.00@41.00	\$39.00@42.00
600-700 lbs.	37.00@38.00	38.00@40.00	38.00@41.00
Good:			
500-600 lbs.	35.00@38.00	37.00@38.00	36.00@39.00
600-700 lbs.	33.00@36.00	36.00@37.00	35.00@38.00
Commercial:			
350-500 lbs.	32.00@35.00	34.00@36.00	32.00@35.00
COW:			
Commercial, all wts.	27.00@29.00	28.00@32.00	26.00@32.00
Utility, all wts.	26.00@28.00	26.00@28.00	25.00@29.00
FRESH CALF:	(Skin-Off)	(Skin-Off)	(Skin-Off)
Choice:			
200 lbs. down	37.00@40.00	None quoted	40.00@44.00
Good:			
200 lbs. down	35.00@38.00	39.00@40.00	38.00@42.00
LAMB (Carcass):			
Prime:			
40-50 lbs.	40.00@41.00	43.00@45.00	43.00@45.00
50-60 lbs.	38.00@40.00	40.00@43.00	40.00@44.00
Choice:			
40-50 lbs.	40.00@41.00	42.00@44.00	43.00@45.00
50-60 lbs.	38.00@40.00	40.00@42.00	40.00@44.00
Good, all wts.	36.00@39.00	38.00@41.00	39.00@43.00
MUTTON (EWE):			
Choice, 70 lbs. down	25.00@27.00	None quoted	18.00@21.00
Good, 70 lbs. down	25.00@27.00	None quoted	18.00@21.00
FRESH PORK (Carcass):	(Packer Style)	(Shipper Style)	(Shipper Style)
80-120 lbs.	None quoted	30.00@32.00	None quoted
130-160 lbs.	28.00@29.50	28.00@30.00	29.00@30.00
FRESH PORK CUTS No. 1:			
LOINS:			
8-10 lbs.	45.00@47.00	48.00@50.00	48.00@51.00
10-20 lbs.	45.00@47.00	47.00@49.00	48.00@51.00
12-16 lbs.	43.00@46.00	44.00@47.00	47.00@50.00
PICNICS:	(Smoked)	(Smoked)	(Smoked)
4-8 lbs.	31.00@35.00	32.00@36.00	32.00@30.00
HAMS, Skinned:			
12-16 lbs.	46.00@50.00	52.00@54.00	47.00@52.00
16-18 lbs.	46.00@49.00	50.00@52.00	46.00@50.00
BACON, "Dry" Cure No. 1:			
6-8 lbs.	40.00@49.00	52.00@54.00	49.00@53.00
8-10 lbs.	38.00@47.00	44.00@48.00	45.00@49.00
10-12 lbs.	35.00@45.00	40.00@45.00	41.00@46.00
LARD, Refined:			
1-lb. cartons	16.00@17.50	17.00@18.00	15.50@17.00
50-lb. cartons & cans	15.00@17.00	16.00@17.00	None quoted
Tierces	14.50@16.50	16.00@17.00	14.50@16.00



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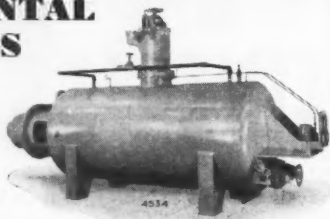
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MARKET PRICES

NEW YORK

WHOLESALE FRESH MEATS CARCASS BEEF

Mar. 29, 1955	
Western	Per Cwt.
(L.c.l. prices)	Cwt.
Steer:	
Prime, 700/800	\$50.00@51.00
Prime, 800/900	49.00@50.00
Choice, 600/800	42.00@44.50
Choice, 800/900	41.00@42.00
Good, 500/700	37.00@41.00
Commercial	32.00@35.00
Cow, commercial	29.00@32.00
Cow, utility	25.00@28.00

BEEF CUTS

(L.c.l. prices)	City
Prime Steer:	
Hindqtrs., 600/800	63.00@67.00
Hindqtrs., 800/900	59.00@61.00
Rounds, flank off	48.00@49.00
Rounds, diamond bone, flank off	48.00@50.00
Short loins, untrim.	110.00@120.00
Short loins, trim.	140.00@165.00
Flanks	14.00@15.00
Ribs (7 bone cut)	75.00@82.00
Arm chucks	39.00@41.00
Briskets	37.00@38.00
Plates	15.00@16.00
Foreqtrs. (Kosher)	44.00@46.00
Arm chucks (Kosher)	45.00@48.00
Briskets (Kosher)	38.00@40.00

Choice Steer:	
Hindqtrs., 600/800	50.00@55.00
Hindqtrs., 800/900	49.00@50.00
Rounds, flank off	47.00@48.00
Rounds, diamond bone, flank off	48.00@49.00
Short loins, untrim.	70.00@85.00
Short loins, trim.	100.00@105.00
Flanks	14.00@15.00
Ribs (7 bone cut)	56.00@63.00
Arm chucks	35.00@37.00
Briskets	37.00@38.00
Plates	15.00@16.00
Foreqtrs. (Kosher)	43.00@44.00
Arm chucks (Kosher)	43.00@45.00
Briskets (Kosher)	38.00@39.00

FANCY MEATS

(L.c.l. prices)	Lb.
Veal breads, under 6 oz.	55
6 to 12 oz.	58@59
12 oz. up	98@99
Beef livers, selected	32@34
Beef kidneys	12
Oxtails, over 1/2 lb.	14

LAMBS

(L.c.l. prices)	City
Prime, 30/40	\$48.00@50.00
Prime, 40/45	51.00@52.00
Prime, 45/55	47.00@49.00
Choice, 30/40	47.00@48.00
Choice, 40/45	49.00@51.00
Choice, 45/55	46.00@47.00
Good, 30/40	46.00@48.00
Good, 40/45	47.00@48.00
Good, 45/55	46.00@47.00
Prime, 40/45	47.00@49.00
Prime, 45/50	47.00@49.00
Prime, 50/55	47.00@49.00
Choice, 55/down	43.00@47.00
Good, all wts.	42.00@44.00

FRESH PORK CUTS

(L.c.l. prices)	Western
Pork loins, 8/12	\$46.00@48.00
Pork loins, 12/16	45.00@47.00
Hams, sknd., 10/14	45.00@47.00
Boston butts, 4/8	34.00@36.00
Spareribs, 3/down	38.00@39.00
Pork trim., regular	28.00
Pork trim., spec. 80%	44.00
City	
Hams, sknd., 10/14	46.00@49.00
Pork loins, 8/12	49.00@52.00
Pork loins, 12/16	47.50@49.00
Picnics, 4/8	30.00@33.00
Boston butts, 4/8	36.00@40.00
Spareribs, 3/down	38.00@42.00

VEAL—SKIN OFF

(L.c.l. prices)	Western
Prime, 80/110	\$43.00@45.00
Prime, 110/150	41.00@43.00
Choice, 80/110	37.00@43.00
Choice, 110/150	40.00@46.00
Good, 50/80	31.00@34.00
Good, 80/110	36.00@38.00
Good, 110/150	36.00@40.00
Commercial, all wts.	26.00@34.00

DRESSED HOGS

(L.c.l. prices)	
(Heads on, leaf fat in)	
50 to 75 lbs.	\$29.00@32.00
75 to 100 lbs.	29.00@32.00
100 to 125 lbs.	29.00@32.00
125 to 150 lbs.	29.00@32.00

BUTCHERS' FAT

	Cwt.
Shop fat	\$1.00
Breast fat	1.75
Inedible suet	2.00
Edible suet	2.00

LIVESTOCK PRICES AT SIOUX CITY

Prices paid for livestock at Sioux City on Wednesday, Mar. 30, were reported as follows:

CATTLE:	
Steers, ch. & pr.	\$27.00@29.25
Steers, choice	23.50@24.75
Steers, good	20.00@23.00
Steers, commercial	17.00@19.00
Heifers, prime	25.50 only
Heifers, rd. & ch.	18.00@22.50
Cows, util. & com'l.	12.50@15.50
Cows, can. & cut.	10.50@12.00
Bulls, util. & com'l.	13.50@15.00

HOGS:	
Choice, 180/210	\$17.00@17.75
Choice, 210/220	17.00@17.75
Choice, 220/230	17.00@17.75
Choice, 240/300	15.25@17.00
Sows, 400/down	13.25@15.85

LAMBS:	
Choice, 104 lbs.	\$22.50 only

LIVESTOCK PRICES AT 11 CANADIAN MARKETS

Average price per cwt., paid for specific grades of steers, calves, hogs and lambs at 11 leading markets in Canada during the week ended Mar. 19, compared with the same time 1954, was reported to the National Provisioner by the Canadian Department of Agriculture as follows:

STOCK-YARDS	GOOD STEERS Up to 1000 lbs.	VEAL CALVES Good and Choice	HOGS* Grade B ¹ Dressed	LAMBS Good Handyweight
	1955 1954	1955 1954	1955 1954	1955 1954
Toronto	\$19.50 \$17.28	\$27.00 \$26.00	\$24.25 \$24.50	\$22.13 \$21.84
Montreal	19.50 15.50	22.05 22.45	24.50 24.86	20.00 20.00
Winnipeg	17.75 15.83	25.29 25.42	21.33 22.85	18.67 20.00
Calgary	16.81 16.25	21.56 23.89	20.05 32.88	17.87 18.75
Edmonton	17.65 16.00	25.50 23.50	20.85 33.60	19.00 21.35
Lethbridge	18.00 16.65	20.25 21.25	19.85 32.52	17.75 19.20
Pr. Albert	16.75 15.25	22.50 23.00	20.10 31.60	15.50 19.00
Goose Jaw	16.85 15.70	16.25 18.00	20.15 31.60	15.50 19.00
Saskatoon	17.00 15.00	24.00 25.00	20.20 31.70	17.10 19.00
Regina	17.45 14.90	23.90 21.50	20.00 31.60	18.50 19.00
Vancouver	18.50 18.00	23.00 22.00	34.75 34.75	18.50 19.00

*Dominion Government premiums not included.

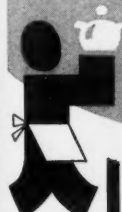
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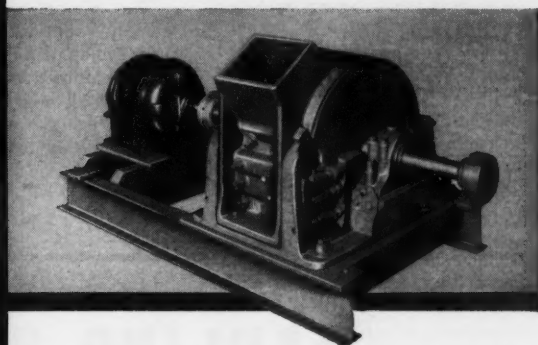
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THE NATIONAL PROVISIONER . . . "First in the field"

BY-PRODUCTS...FATS AND OILS

BY-PRODUCTS MARKET BLOOD

Wednesday, March 30, 1955
Unground, per unit of ammonia (bulk) Unit \$5.25

DIGESTER FEED TANKAGE MATERIAL
Wet rendered, unground, loose:
Low test\$5.75@6.00n
Med. test\$5.75
High test\$5.25
Liquid stick tank cars2.75

PACKINGHOUSE FEEDS
Carlots, per ton
50% meat, bone scraps, bagged...\$70.00@77.50
55% meat, bone scraps, bulk....67.50@75.00
55% meat, scraps, bagged.....92.00
60% digester tankage, bagged...72.50@87.50
60% digester tankage, bulk....70.00@80.00
80% blood meal, bagged.....100.00@140.00
70% steamed bone meal, bagged (spec. prep.)85.00
60% steamed bone meal, bagged...70.00

FERTILIZER MATERIALS
High grade tankage, ground, per unit ammonia5.00
Hoof meal, per unit ammonia6.25n

DRY RENDERED TANKAGE
Low test, per unit prot.\$1.30@1.35
Med. test, per unit prot.\$1.25@1.27½
High test, per unit prot.\$1.20@1.25n

GELATINE AND GLUE STOCKS
Per cwt.
Calf trimmings (limed)1.35@1.50
Hide trimmings (green salted)6.00@7.00
Cattle jaws, scraps, and knuckles, per ton55.00@57.50
Pig skin scraps and trimmings, per lb.6.25@6.50

ANIMAL HAIR
Winter coil dried, per ton\$120.00@125.00
Summer coil, dried, per ton\$60.00@65.00
Cattle switches, per piece3½@4½
Winter processed, gray, lb.16@17
Summer processed, gray, lb.11@12

n—nominal. a—asked. *Quoted delivered.

TALLOW and GREASES

Wednesday, March 30, 1955

A mixed feeling was evident in the inedible fats market late last week, especially on product for eastern consumption. All hog choice white grease sold at 8@8½c, delivered New York, with later bids tagged at 7¼c. Edible tallow sold at 8½c, c.a.f. Chicago, and 8c, f.o.b. outside point, equal to 8¾c, Chicago basis.

Movement of yellow grease was recorded at 5¼c, and prime tallow at 6¼c, c.a.f. Chicago, steady. Withdrawal of early bids caused the market to lose its firm appearance. Bleachable fancy tallow, good packer production, sold at 7¼c, c.a.f. East, and was bid later at 7c.

The market on Friday was extremely quiet as buyers and sellers were ½c apart as to their ideas. Continued indications pointed to 7¼c, East, on all hog choice white grease and offerings were reported ¼c higher. Bleachable fancy tallow sold at 7¼c and 7¼c, delivered East, some resale involved. Yellow grease was bid at 6¼c, c.a.f. New York.

The usual Monday quietness prevailed. The only reported trade was the movement of all hog choice white grease at 8c, c.a.f. East, for quick shipment. Bleachable fancy tallow was bid at 7@7¼c, same destination, quality considered; however, offerings were held fractionally higher.

As the week progressed somewhat of a turnabout resulted. Buying interest, basis 6½c Chicago, on bleachable fancy tallow did not develop trade-wise as offerings were held tight. B-white grease was bid later at 6¼c, yellow grease at 6c, and special tallow at 6¼c, Chicago, without trade. The selective buying interest was mostly by dealers. Bleachable fancy tallow sold at 7¼@7½c, and all hog choice white grease at 8¼c, all c.a.f. East, several tanks involved.

Edible tallow maintained its soft undertone and quoted out at 8½c, Chicago. Later in the session, further buying inquiry on inedible fats tended to up the price list fractionally, but mostly on a nominal basis. Couple of tanks of B-white grease traded at 6¼c, c.a.f. Chicago. Several tanks of bleachable fancy tallow sold at 7¼c, delivered New York. All hog choice

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white grease was bid at 8¼c, c.a.f. East, and held at 8½c.

TALLOW: Wednesday's quotations: edible tallow, 8½c; original fancy tallow, 7c; bleachable fancy tallow, 6¼c; prime tallow, 6½c; special tallow, 6¼c; No. 1 tallow, 6c, and No. 2 tallow, 5¼c.

GREASES: Wednesday's quotations: choice white grease (not all hog), 7@7¼c; B-white grease, 6¼c; yellow grease, 6c; house grease, 5¼c, and brown grease 5¼@5½c. The all hog choice white grease was quoted at 8¼c, c.a.f. East.

EASTERN BY-PRODUCTS

New York, Mar. 30, 1955

Dried blood was quoted Wednesday at \$6.10 to \$6.60 per unit of ammonia. Low test wet rendered tankage was listed at \$5.50 per unit of ammonia and dry rendered tankage was priced at \$1.20 per protein unit.

VEGETABLE OILS

Wednesday, March 30, 1955

Activity in the crude edible market was scattered Monday, with prices holding generally steady.

Volume of trading in the soybean oil market was considered fair to good, with the bulk of movement accomplished early in the day. Scattered April shipment cashed at 11½c. May shipment at 11½c and May-June coupled at 11c.

Cottonseed oil was bid at premium points in the Valley at 12½c, with first-half April shipment quoted at 12¼c at other Valley locations. No sales were reported in the Southeast, and the market was quoted on a nominal basis at 12½c. There was buying interest in Texas at 12½c, Waco basis, and at 12¼c Lubbock.

Corn oil for April shipment was bid at 13c, with offerings of May shipment priced at that level, unsold. Peanut oil and coconut oil were pegged at 16¼c and 11½c.

Activity improved in the soybean oil market Tuesday, and fractional gains were registered. Mills and refiners did most of the buying. Spot shipment cashed at 11½c. First-half April, last-half April and scattered month all sold at 11½c. Scattered May shipment traded at 11¼c.

Trading of cottonseed oil was confined to Texas, where sales were made at 12½c, Waco basis. Valley stock was bid at 12¼c, without trade. The market in the Southeast was nominal at 12½c.

The corn oil market gained strength when April shipment cashed at 13½c. May shipment was nominally quoted at 13c. Peanut oil continued unchanged, but coconut oil sold at 11½c

for spot shipment and at 11½c for straight April shipment.

The momentum of trading of soybean oil slowed down Wednesday, and no trading of nearby shipment could be confirmed. Offerings were priced at 11½c, but best buying interest was at 11½c. Scattered last-half April shipment cashed at 11½c and later traded at 11c.

No trading of cottonseed oil was reported, with bids in the Valley at 12½c failing to draw out offerings. Prices in the Southeast and Texas were steady with the previous day.

Corn oil continued to trade at 13½c for April shipment. The peanut oil market was again a featureless affair. Offerings of spot shipment coconut oil were priced at 11¼c and April at 11½c, but no trading materialized.

CORN OIL: Advanced ¼c in scattered activity.

COTTONSEED OIL: Generally unchanged price-wise in light trading.

Cottonseed oil futures in New York were quoted as follows:

FRIDAY, MAR. 25, 1955

	Open	High	Low	Close	Prev. Close
May	14.65b	14.76b	14.67b
July	14.85b	14.72b	14.62
Sept.	14.25b	14.28b	14.25b
Oct.	14.00b	14.06	14.02b
Dec.	13.90b	14.08b	14.03
Jan.	14.00b	13.90b	13.90b
Mar.	13.85b	13.90b	13.85b

Sales: 48 lots.

MONDAY, MAR. 28, 1955

May	14.75b	15.00	14.88	14.92b	14.76b
July	14.65b	14.79	14.79	14.85b	14.72b
Sept.	14.25b	14.30	14.43	14.42b	14.28b
Oct.	14.00b	14.20	14.20	14.20	14.06
Dec.	14.00b	14.25	14.10	14.18b	14.08b
Jan.	13.90b	14.05b	13.90b
Mar.	13.90b	14.23	14.23	14.10b	13.90b

Sales: 40 lots.

TUESDAY, MAR. 29, 1955

May	14.95b	15.00	14.90	14.92	14.92b
July	14.86b	14.91	14.78	14.81b	14.85b
Sept.	14.40b	14.42	14.35	14.35	14.42b
Oct.	14.15b	14.22	14.15	14.11b	14.20
Dec.	14.15b	14.23	14.20	14.10b	14.18b
Jan.	14.15b	14.00b	14.05b
Mar.	14.15b	14.00b	14.10b

Sales: 40 lots.

WEDNESDAY, MAR. 30, 1955

May	14.90b	14.90	14.80	14.76b	14.92
July	14.79b	14.77	14.61	14.62b	14.81
Sept.	14.30b	14.01	14.00	14.20b	14.35
Oct.	14.10b	14.00	14.00	13.92b	14.11b
Dec.	14.05b	14.12	14.00	13.94b	14.10b
Jan.	14.00b	13.95	13.95	13.95	14.00b
Mar.	14.00b	13.95b	14.00b

Sales: 78 lots.

SOYBEAN OIL: Market gained Tuesday, but eased at midweek.

PEANUT OIL: Dull and unchanged from last week's level.

COCONUT OIL: Spot shipment sold Tuesday at 11¼c and was offered at that price at midweek.

VEGETABLE OILS

Wednesday, March 30, 1955

Crude cottonseed oil, carlots, f.o.b. Valley	12½b
Southeast	12½n @ 12½b
Texas	12½n
Corn oil in tanks, f.o.b. mills	13½pd @ 12½n
Peanut oil, f.o.b. mills	16¼n
Soybean oil, f.o.b. mills	11½pd
Coconut oil, f.o.b. Pacific Coast	11¼n
Cottonseed foots:	
Midwest and West Coast	26 2¼
East	26 2¼

OLEOMARGARINE

Wednesday, March 30, 1955

White domestic vegetable	26
Yellow quarters	28
Milk churned pastry	24
Water churned pastry	23

OLEO OILS

(F.O.B. Chicago)

Prime oleo stearine (slack barrels)	36 9½
Extra oleo oil (drums)	14 14½
pd—paid, n—nominal, b—bid, a—asked.	

Tallow Trade Asked About Interest in Futures Market

The tallow trade and commission houses are being queried by the New York Produce Exchange about possible utilization of a tallow futures contract.

The proposed contract would provide for delivery of bleachable fancy tallow in licensed bonded warehouse, f.o.b. New York, with freight allowance when delivery is made outside New York harbor. Trading unit would be 60,000 lbs., the equivalent of one railroad tank car.

The establishment of such a tallow futures market on the New York exchange was endorsed at a recent meeting of trade representatives, and a committee was appointed to make further investigation of the proposal. Robert J. Martin of Armour and Company is among members of the committee. John J. Hamel, president of the National Renderers Association, was invited to serve in an advisory capacity.



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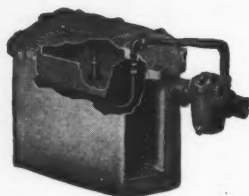
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CHICAGO PROVISION MARKETS From The National Provisioner Daily Market Service **CASH PRICES**

F.O.B. CHICAGO CHICAGO BASIS WEDNESDAY, MAR. 30, 1955		
SKINNED HAMS		
Fresh or F.F.A.	Frozen	
42	10/12	41½
41	12/14	41
40	14/16	40
40	16/18	39@39½
40	18/20	39@39½
39½	20/22	39
38½n	22/24	38½
37½	24/26	37½
37½	25/30	37½
35	25/up, 2s in	35n
skinned.		
Note—Regular Hams 2¼c under		

FRESH PORK CUTS		
Job Lot	Car Lot	Fresh
43@44	Loin, und. 12	42
42@43	Loin, 12/16	40½
39	Loin, 16/20	38
36½@37	Loin, 20/up	36
32@32½	Butts, 4/8	31
28½	Butts, 5/12	27½n
28½	Butts, 8/up	27½n
34@35	Ribs, 3/dn.	33n
28@29	Ribs, 3/5	28
25@26	Ribs, 5/up	25n

OTHER CELLAR CUTS		
Fresh or Frozen	Cured	
12½	Square Jowls	12½n
10½b	Jowl butts, loose	10½n
10½@11	Jowl butts, boxed	unq.

BELLIES		
Fresh or F.F.A.	Frozen	
28n	6/8	28n
27½	8/10	27½
27	10/12	27
27	12/14	27
25	14/16	26
22	16/18	23
21½	18/20	21½n

GR. AMN. BELLIES		
Fresh or F.F.A.	Frozen	
16½n	18/20	18½n
16½	20/25	18n
16½@16½	25/30	18n
15½	30/35	17n
15½	35/40	16½
14½	40/50	15½

FAT BACKS		
Fresh or Frozen	Cured	
9n	6/8	9n
9½n	8/10	9½n
10½n	10/12	10½n
10½n	12/14	10½n
11n	14/16	11
11½n	16/18	11½n
11½n	18/20	11½n
11½n	20/25	11½n

PICNICS		
Fresh or F.F.A.	Frozen	
25	4/6	25
23	6/8	23
22½	8/10	22½
22n	10/12	22n
21n	12/14	21n
21	8/up, 2's in	21n

LARD FUTURES PRICES

FRIDAY, MAR. 25, 1955			
Open	High	Low	Close
May 12.67½	12.67½	12.50	12.65
July 12.87½	12.92½	12.80	12.90
Sept. 13.02½	13.07½	12.97½	13.07½
Oct. 13.00	13.00	13.00	13.00b
Nov. 12.90	12.90	12.90	12.90

Sales: 2,720,000 lbs.
Open interest at close Thurs.,
Mar. 24: Mar. 2, May 556, July 312,
Sept. 186, Oct. 55, and Nov. one lot.

MONDAY, MAR. 28, 1955			
Open	High	Low	Close
May 12.85	12.90	12.75	12.90n
July 13.00	13.12½	13.00	13.12½
Sept. 13.15	13.35	13.15	13.30
Oct. 13.10	13.30	13.10	13.27b
Nov. 12.90	12.90	12.90	13.07½b

Sales: 6,360,000 lbs.
Open interest at close Fri., Mar.
25: Mar. 2, May 554, July 312,
Sept. 187, Oct. 54, and Nov. one lot.

TUESDAY, MAR. 29, 1955			
Open	High	Low	Close
May 12.90	12.95	12.75	12.90n
July 13.22½	13.22½	13.05	13.17½n
Sept. 13.42½	13.42½	13.30	13.40b
Oct. 13.27½	13.37½	13.25	13.37½b
Nov. 12.90	12.90	12.90	13.07½n

Sales: 5,640,000 lbs.
Open interest at close Mon., Mar.
28: Mar. 2, May 554, July 312,
Sept. 187, Oct. 54, and Nov. one lot.

WEDNESDAY, MAR. 30, 1955			
Open	High	Low	Close
May 12.90	12.92½	12.80	12.85b
July 13.12½	13.20	13.07½	13.15a
Sept. 13.40	13.47½	13.30	13.40n
Oct. 13.32½	13.40	13.32½	13.40b
Nov. 12.90	12.90	12.90	13.15b

Sales: 2,560,000 lbs.
Open interest at close Tues., Mar.
29: May 526, July 329, Sept. 191,
Oct. 51, and Nov. one lot.

THURSDAY, MAR. 31, 1955			
Open	High	Low	Close
May 12.85	12.85	12.72½	12.75a
July 13.12½	13.15	12.97½	13.00n
Sept. 13.37½	13.37½	13.25	13.25b
Oct. 13.40	13.40	13.20	13.20
Nov. 12.90	12.90	12.90	13.10n

Sales: 5,000,000 lbs.
Open interest at close Wed., Mar.
30: May 525, July 335, Sept. 203,
Oct. 54, and Nov. two lots.

CALIFORNIA STATE INSPECTED KILL

State inspected slaughter of livestock in California during February was reported to The National Provisioner as follows:

	No.
Cattle	33,190
Calves	25,162
Hogs	18,042
Sheep	25,531

Meat and lard production for February:

	Lbs.
Sausage	4,044,527
Pork and beef	6,536,684
Lard and substitutes	423,684
Total	11,004,895

As of February 28, California had 110 meat inspectors. Plants under state inspection totaled 334 and plants under state approved municipal inspection totaled 88.

PACKERS' WHOLESALE LARD PRICES

Refined lard, tierces, f.o.b.	Chicago
Refined lard, 50-lb. cartons, f.o.b. Chicago	16.00
Kettle rend., tierces, f.o.b. Chicago	16.50
Leaf, kettle rend., tierces, f.o.b. Chicago	17.00
Lard flakes	18.00
Neutral tierces, f.o.b. Chicago	18.00
Standard shortening* N. & S.	20.00
Hydrogenated shortening, N. & S.	21.25

*Delivered.

WEEK'S LARD PRICES

	P.B. or Dry	P.S. or Dry	Raw Leaf
Mar. 25, 12.50n	11.12½n	12.12½n	
Mar. 26, 12.50n	11.12½n	12.12½n	
Mar. 28, 12.80n	11.25b	12.25n	
Mar. 29, 12.80n	11.25b	12.25n	
Mar. 30, 12.80n	11.62½n	12.62½n	
Mar. 31, 12.75a	11.62½n	12.62½n	

HIDES AND SKINS

Both March and April hides sold at higher levels—Branded cows and heavy native cows and steers in heavy volume through midweek—Small packer hide market reflects strength of big packer hide market—Kipskin market strong—Choice lots of shearlings and fall clips sold at higher levels late last week

CHICAGO

PACKER HIDES: From all appearances, the hide market was in a steady position at the beginning of the week. Buying interest was reported good at steady levels, but most packers were not in the offering mood and only light trading developed. Some heavy native steers of river point production sold at 10½c and a few northers reportedly sold at 11c. Branded steers were also traded steady at 9½c on the butts and 9c on the Colorados.

Hides of April production advanced ½c Tuesday, but stock of March salting sold mostly steady. Most of the volume of trading was in branded cows, with March stock sold early at 9½c and Aprils later at 10c. About 900 southwestern branded cows, reportedly lighter average, sold at 11½c but, in view of the average, they were pegged at 10½c.

A couple small cars of light native steers sold at 14c on rivers and 14½c for northern production. Northern heavy native steers sold at 11½c. Some March river light native cows sold steady at 13½c. Northern heavy native cows sold at 11½c. Native bulls sold at 9c on northers.

The price structure in the hide market was generally established at midweek, with the exception of southwestern branded cows. Although 10½c was bid, sellers were not interested in releasing stock at that level. About 10,000 March-April northern branded cows sold at 10c. An equal quantity of heavy native cows sold at 11c and 11½c. Light native cows of northern production sold at 13½c and rivers brought 14c. River production heavy native steers sold at 11c and northers sold at 11½c, March-Aprils involved. Buyers continued to seek branded steers at steady prices, but no sales were made. Earlier in the week, light Texas and ex-light Texas steers sold steady in mixed packs, but were quoted ½c higher nominally at midweek.

SMALL PACKER AND COUNTRY HIDES: The small packer hide market reflected the strength of the big packer hide market, but sales

were generally spotty in the Midwest. Offerings were largely priced out of buyer's reach. The 50@52-lb. average small packer hide was bid at 12c at midweek. Some 44@46-lb. average were offered at 13½c, with earlier trading in the Midwest at 12@12½c, reportedly poorer quality hides. There was trading of the 40@42-lb. average out of the Southwest at 15½@16c early, but later offerings were hiked to 17c. The 60-lb. average sold higher at 10½c. The country hide market continued quiet awaiting export inquiry. The 48@50-lb. locker butchers were offered at 9@9½c and mixed lots were offered at 8½c, with some interest at 8c.

CALFSKINS AND KIPSKINS: Both markets were quiet on trading, but the kipskin market, in particular, was strong as a result of good demand.

SHEEPSKINS: In other trading last week, some No. 1 shearlings sold at 2.75 and fall clips brought 3.25. Some choice No. 1 shearlings and fall clips brought 3.00 and 3.50, respectively. The No. 2 shearlings sold at 1.50 and the No. 3's at .60. Dry pelts were slow and quoted at 27@28c, depending on quality. Pickled skins sold at 8.25 and 8.50 on sheep, but sales of lambs were unconfirmed.

CHICAGO HIDE MOVEMENT

Receipts of hides at Chicago for the week ended Mar. 26, 1955, totaled 3,813,000 lbs.; previous week, 4,878,000 lbs.; same week, 1954, 6,476,000 lbs.; 1955 to date, 40,753,000 lbs.; same period, 1954, 65,113,000 lbs.

Shipments for week ended Mar. 26, 1955, totaled 3,068,000 lbs.; previous week, 3,227,000 lbs.; corresponding week, 1954, 5,783,000 lbs.; 1955 to date, 40,008,000 lbs.; same period 1954, 53,948,000 lbs.

CHICAGO HIDE QUOTATIONS

PACKER HIDES		Week ended Mar. 30, 1955	Cor. Week 1954
Hvy. Nat. steers	11	@11½	10½@14½
Lt. Nat. steers	14	@14½	
Hvy. Tex. steers		9½n	9½n
Ex. lgt. Tex.		16n	14n
Butt brand. steers		9½n	9½n
Col. steers		9n	9n
Branded cows	10	@11	10½@11n
Hvy. Nat. cows	11	@11½	11½@12n
Lt. Nat. cows	13½	@14	13½@14
Nat. bulls		8n	10@10½n
Branded bulls		8n	9@9½n
Calfskins			
Nor., 10/15		40n	40n
10/down		45n	42½n
Kips, Nor., nat., 15/25		27n	26½n

SMALL PACKER HIDES

STEERS AND COWS:		10½n	9n
60 lbs. and over		12n	10½n
50 lbs.			

SMALL PACKER SKINS

Calfskins, und. 15 lbs.	25	@26n	25n
Kips, 15/30	18	@19n	15@16n

SHEEPSKINS

Packer shearlings,			
No. 1	2.75n		1.60n
Dry Pelts	27@28		26n
Horsehides, Untrim.	8.00@8.50n		10.25@10.50n

N.Y. HIDE FUTURES

FRIDAY, MAR. 25, 1955

Apr. ...	12.80b	12.80	12.65	12.69
July ...	13.46b	13.46	13.32	13.36
Oct. ...	14.05b	14.07	13.97	13.96
Jan. ...	14.50b			14.40b- 50a
Apr. ...	14.45b			14.90b-15.05a
July ...	15.35b			15.40b- 50a

Sales: 81 lots.

MONDAY, MAR. 28, 1955

Apr. ...	12.60-66	12.85	12.57	12.84
July ...	13.30b	13.53	13.27	13.50
Oct. ...	13.95b	14.15	13.91	14.12
Jan. ...	14.50b	14.68	14.47	14.60b- 65a
Apr. ...	15.00b			15.05b- 15a
July ...	15.15b			15.45b- 65a

Sales: 242 lots.

TUESDAY, MAR. 29, 1955

Apr. ...	12.80-77	13.00	12.77	12.90b- 95a
July ...	13.52-51	13.67	13.51	13.55
Oct. ...	14.10b	14.25	14.15	14.15
Jan. ...	14.65b	14.75	14.75	14.60b- 65a
Apr. ...	15.20b			15.10b- 20a
July ...	15.55b			15.50b- 70n

Sales: 138 lots.

WEDNESDAY, MAR. 30, 1955

Apr. ...	12.95b	13.07	12.97	12.90b- 85a
July ...	13.62	13.73	13.54	13.55
Oct. ...	14.21-23	14.25	14.12	14.12b- 15a
Jan. ...	14.70b			14.57b- 65a
Apr. ...	15.19b	15.24	15.12	15.05b- 12a
July ...	15.60b			15.45b- 55a

Sales: 104 lots.

THURSDAY, MAR. 31, 1955

Apr. ...	12.85b	13.01	12.96	12.80b- 85a
July ...	13.62-63	13.68	13.35	13.46-45
Oct. ...	14.18b	14.25	13.99	13.99b-14.01a
Jan. ...	14.63b			14.45b- 52a
Apr. ...	15.10b	15.14	15.13	14.90b-15.00a
July ...	15.55b			15.30b

Sales: 85 lots.

PORK • BEEF • LAMB • VEAL
CANNED MEATS
COMMERCIAL SHORTENINGS
NATURAL CASINGS • DRY
SAUSAGE • LARD FLAKES



Rath
BLACK HAWK
MEATS
 FROM THE LAND O' CORN

THE RATH PACKING CO., WATERLOO, IOWA

Week's Closing Markets

THURSDAY'S CLOSINGS

Provisions

The live hog top at Chicago was \$18.25; average, \$17.00. Provision prices were quoted as follows: Under 12 pork loins, 43; 10/14 green skinned hams, 41@42; Boston butts, 30½; 16/down pork shoulders, 27 nom.; 3/down spareribs, 33 nom.; 8/12 fat backs, 9¾@10½; regular pork trimmings, 40 nom.; 18/20 DS bellies, 18½ nom.; 4/6 green picnics, 25; 8/up green picnics, 21.

P. S. loose lard was quoted at 11.62½ asked and P. S. cash lard in tierces or drums at 12.75 asked.

Cottonseed Oil

Closing cottonseed oil futures in New York were quoted as follows: May 14.85b-95a; July 14.70b-73a; Sept. 14.26b-36a; Oct. 13.98; Dec. 13.95b-14.03a; Jan. 13.98; and Mar. 13.95b-14.05a. Sales: 50 lots.

HOG-CORN RATIO

The hog-corn ratio for barrows and gilts at Chicago for the week ended March 26, 1955, was 11.3, according to a report by the U. S. Department of Agriculture. The ratio compared with the 10.7 ratio reported for the preceding week and 17.2 recorded for the same week a year ago. These ratios were calculated on the basis of yellow corn selling at \$1.489 per bu. in the week ended March 26, 1955, \$1.485 per bu. in the previous week and \$1.549 per bu. for the same period a year earlier.

CHICAGO PROV. SHIPMENTS

Provision shipments by rail, in the week ended Mar. 26, compared:

	Week ended Mar. 26	Previous Week	Cor. Week 1954
Cured meats, pounds	10,973,000	12,419,000	13,612,000
Fresh meats, pounds	7,447,000	11,263,000	31,895,000
Lard, pounds ..	939,000	2,575,000	2,814,000

Retail Meat Value Gains, Average Income off in 1954

The retail value of meat as a percentage of disposable income rose a fraction to 5.4 in 1954 from 5.3 for 1953, while the disposable personal income declined \$5 to \$1,540 from the year before. The retail value of all the meat consumed per person declined also — from \$82.60 in 1953 to \$82.40 last year. The average retail price per pound was slightly higher at 62.7c compared with 62.6c in 1953.

During 1933, the leanest period in more than three decades, the retail value of meat as percentage of disposable income was 5.6 and worth 17.2c per lb. The retail value of all meat consumed per person that year was \$20.20 and his disposable income, \$359.

Civilian consumption of meat per person in 1954 was 153.7 lbs., of which 79.2 lbs. was beef and 60.0 lbs., pork. The farmer's share of what people spent for meat last year was 62 per cent, the same as for 1953.

Cold Storage Hide Stocks

Stocks of hides and pelts in cold storage on February 28 totaled 94,200,000 lbs., according to the U. S. Department of Agriculture. This was an increase from 95,962,000 lbs. reported a month before and considerably above the 66,863,000 lbs. a year earlier and the five-year, 1950-54 average of 59,569,000 lbs.

BUFFALO LIVESTOCK

Receipts at Buffalo, N. Y., in Feb., 1955, as reported by the USDA:

	Cattle	Calves	Hogs	Sheep
Receipts	16,215	5,129	3,918	28,260
Shipments	10,957	1,251	1,499	24,037
Local slaughter ..	5,258	3,878	2,419	4,223

PHILADELPHIA FRESH MEATS

Tuesday, March 29, 1955
WESTERN DRESSED

BEEF (STEER):	
Choice, 500/700	\$44.00@45.50
Choice, 700/900	42.00@44.50
Good, 500/700	37.50@40.00

COW:	
Commercial, all wts.	30.00@32.00
Utility, all wts.	27.50@30.00

VEAL (SKIN OFF):	
Choice, 80/110	41.00@44.00
Choice, 110/150	41.00@44.00
Good, 50/80	32.00@35.00
Good, 80/110	35.00@39.00
Good, 110/150	35.00@39.00
Commercial, all wts.	29.00@32.00
Utility, all wts.	22.00@26.00

LAMB:	
Prime, 30/50	47.00@50.00
Prime, 50/60	44.00@47.00
Choice, 30/50	47.00@50.00
Choice, 50/60	44.00@47.00
Good, all wts.	44.00@47.00
Utility, all wts.	39.00@44.00

MUTTON (EWE):	
Choice, 70/down	21.00@23.00
Good, 70/down	19.00@21.00

PORK CUTS—CHOICE LOINS:	
(Boneless included) 8/12	46.00@48.00
(Boneless included) 12/16	46.00@48.00
Butts, Boston style, 4/8	35.00@37.00
SPARERIBS, 3 lbs. down	36.00@38.00

LOCALLY DRESSED

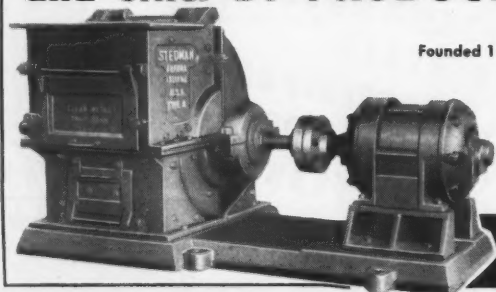
STEER BEEF (lb.):	Prime	Choice	Good
Hindqtrs, 600/800	60@63	51@54	45@49
Hindqtrs, 800/900	60@62	50@52	44@46
Rounds, no flank	50@53	49@51	44@47
Hip rd., with flank	49@52	47@51	43@45
Full loin, untrim.	68@74	55@58	45@48
Short loin, untrim.	86@95	66@70	55@62
Ribs (7 bone)	75@80	56@60	45@52
Arm chucks	37@39	36@38	34@36
Briskets	35@37	35@37	35@37
Short plates	14@16	14@16	14@16
Pork loins 8/12.52@55	Sk. hams 10/12. 51@53		
Pork loins 12/16.51@53	Sk. hams 12/14. 49@51		
Spareribs, 3/dn. 40@42	Bos. butts, 4/8. 42@44		

SHORTENING AND EDIBLE OIL SHIPMENTS

February shortening and edible oil shipments totaled 317,762,000 lbs. compared with 350,098,000 lbs. in January, the Institute of Shortening and Edible Oils has reported. Of the February total, 134,848,000 lbs., or 42.5 per cent, was shortening and 167,304,000 lbs., or 52.7 per cent, was edible oil.

Shipments of shortening and edible oil to agencies of the federal government and government controlled corporations amounted to 11,655,000 lbs. and shipments for commercial export, 3,954,000 lbs., or 3.7 and 1.2 per cent, respectively.

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DRIED BLOOD, TANKAGE
and other BY-PRODUCTS**



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Subsidiary of United Engineering and Foundry Company

General Office & Works: AURORA, INDIANA

LIVESTOCK MARKETS...Weekly Review

Leaner Hogs From Ladino Found In Georgia Study

Production of a leaner, more meat-type hog on ladino clover pasture at less cost than for normal dry-lot feeding was recently demonstrated at the University of Georgia Experiment Station.

Dr. Raymond F. Sewell, assistant animal husbandman, who conducted the feeding trials, said that in the test feed costs per 100 lbs. of pork were \$9.77 on irrigated and \$10.62 on non-irrigated ladino clover pasture compared with the average \$12 for normal dry-lot feeding.

Pigs raised under this system take longer to reach market weight and may possibly sell on lower prices, but this disadvantage can be overcome by earlier spring farrowing and getting pigs on pasture at an earlier date, Sewell said.

Protein content of the ration was restricted to 12 per cent at the start. When the pigs reached 75 lbs., protein content was cut to 10 per cent and at 175 lbs. all supplementary protein was eliminated. After this the ladino supplied all the protein required.

FEBRUARY KILL BY REGIONS

United States federally inspected slaughter by regions in February 1955, with comparisons:

(Thousand head)				
	Cattle	Calves	Hogs	Sheep
N. Atl. States.....	108	93	447	199
S. Atl. States.....	35	21	188	...
N. C. States—East.....	208	184	1,192	110
N. C. States—N. W.....	375	87	1,794	362
N. C. States—S. W.....	132	25	390	94
S. Cent. States.....	142	68	333	54
Mountain States.....	86	6	83	90
Pacific States.....	168	32	210	161
Feb. totals.....	1,313	517	4,638	1,080
Jan. totals.....	1,521	563	5,519	1,223
Feb. 1954 totals.....	1,302	518	3,883	1,090

Other animals slaughtered under federal inspection. (number of head). Feb. 1955: Horses, 13,712; Goats, 5,012. Feb. 1954: Horses, 18,059; Goats, 6,339.

Cattle Taken Off Stilbestrol Still Do Well In Iowa Test

A western Iowa experiment has indicated that cattle fed stilbestrol supplement in an early feeding period gain as fast as other cattle, or faster, when they are taken off stilbestrol.

This finding opens the way to use of stilbestrol feeding to range and farm producers of feeder cattle. Dr. Wise Burroughs of Iowa State College said this indicates farmers can buy stilbestrol-fed cattle for finish fattening even if they do not expect to use stilbestrol in the finishing feed.

Burroughs said the beneficial carry-over from the stilbestrol used in the wintering period enabled the cattle which had received this earlier feeding of stilbestrol to return more income above feed costs in their summer and fall feeding period. In one comparison this amounted to \$3.32 per steer and in the other it amounted to \$4.05.

Production of Under-Sized Lamb Is New British Aim

Production of an under-sized lamb is the aim of British biologists, it was disclosed at a recent conference at Leeds University. The movement has come about as a result of a change in buyer preference to smaller carcasses. Farmers, in an effort to meet the requirements, began selling their stock at an early age when the meat was considered too immature and weights too light.

The suggested answer to the problem was to increase the fertility of flocks by scientific breeding and injection of hormones into ewes which would bring about two crops of lambs a year. Success of similar experiments in Africa was given as an example.

February Feeder Cattle, Sheep Movement Below 1954

Corn Belt livestock feeders in February cut down moderately on restocking cattle. Sheep and lamb restocking was cut drastically. During the month 171,143 head of stock and feeder cattle arrived at Corn Belt feedlots, or about 8 per cent fewer than the 184,321 in the same month of 1954. However, the comparatively heavy movement in January helped bring the two-month total to 465,116 head for a 19 per cent gain over the 389,982 in the same period of last year.

February sheep and lamb arrivals totaled 134,900 head, a 30 per cent reduction from 175,206 last year. The January-February total numbered 361,058 head, or about 3 per cent fewer than the 372,357 which arrived in the same 1954 period.

French Livestock Situation

Although no specific numbers were given, the livestock population in France was reported to have set a new record last year and agriculture was referred to as one of the bright spots in her economy. Meat production rose 8 per cent above 1953 and was expected to be even larger in 1955. Prices of meat animals were relatively stable, supported by an active export program which moved some 220,000,000 lbs. of meat from the country.

LIVESTOCK CAR LOADINGS

A total of 6,894 cars was loaded with livestock during the week ended March 19, 1955, according to the American Association of Railroads. This was a decrease of 379 cars from the same week of 1954.

BLOOMINGTON, ILL.

LOUISVILLE, KY.

DETROIT, MICH.

CHATTANOOGA, TENN.

OMAHA, NEBR.

FULTON, KY.

INDIANAPOLIS, IND.

SIoux FALLS, S.D.

JACKSON, MISS.

NASHVILLE, TENN.

JONESBORO, ARK.

DAYTON, OHIO

MEMPHIS, TENN.

CINCINNATI, OHIO

VALPARAISO, IND.

SIoux CITY, IOWA

PAYNE, OHIO

LAFAYETTE, IND.

MONTGOMERY, ALA.

FLORENCE, S.C.

FT. WAYNE, IND.

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The most complete line available. Over 100 sizes, 10 different shapes. All in Cast Aluminum—some in Stainless Steel. Ask for booklet "The Modern Method", listing all and containing valuable ham boiling hints.

HAM BOILER CORPORATION

OFFICE AND FACTORY, PORT CHESTER, N. Y.

PACKERS' PURCHASES

Purchases of livestock by packers at principal centers for the week ended Saturday, March 26, 1935, as reported to The National Provisioner:

CHICAGO

Armour, 8,487 hogs; Wilson, 3,621 hogs; Agar, 10,496 hogs; Shipers, 9,106 hogs; and Others, 14,326 hogs.

Totals: 25,656 cattle, 1,106 calves, 46,049 hogs, and 3,573 sheep.

KANSAS CITY

Cattle Calves Hogs Sheep
Armour . 2,896 558 1,797 2,953
Swift . 2,238 435 1,880 1,342
Wilson . 1,490 . . . 2,495 . .
Butchers 6,304 23 788 1
Others . 1,106 . . . 901 1,586

Totals. 14,024 1,016 7,841 5,882

OMAHA

Cattle Calves Hogs Sheep
Armour . 6,990 7,186 5,961
Oudaby . 3,709 6,331 2,496
Swift . 5,088 5,230 4,321
Wilson . 3,837 4,371 2,098
Am. Stores . 84
Bay State . 827
Cornhusker . 1,054
O'Neill . 516
Neb. Bf. . 976
Eagle . 73
Gr. Omaha . 919
Hoffman . 107
Rothschild . 1,129
Both . 1,848
Kings . 1,386
Others . 1,471 11,039

Totals . 29,572 34,157 14,876

E. ST. LOUIS

Cattle Calves Hogs Sheep
Armour . 2,224 330 7,535 1,324
Swift . 2,936 1,561 11,214 707
Hunter . 1,003 . . . 3,293 . .
Hell 2,318 . .
Krey 2,318 . .
Laclede
Luer

Totals. 6,163 1,891 27,004 2,031

ST. JOSEPH

Cattle Calves Hogs Sheep
Swift . 3,286 536 8,726 3,943
Armour . 3,732 286 7,320 2,185
Others . 5,259 52 2,227 212

Totals* 12,277 874 18,273 6,340

*Do not include 279 cattle, 279 calves, 6,418 hogs and 3,935 sheep direct to packers.

SIoux CITY

Cattle Calves Hogs Sheep
Armour . 4,624 . . . 8,515 3,533
Sioux City 799 . . .
Swift . 3,065 . . . 4,589 2,486
Butchers . 470 11
Others . 12,264 . . . 16,976 3,331

Totals. 21,212 11 30,071 9,350

WICHITA

Cattle Calves Hogs Sheep
Oudaby . 1,410 338 1,906 . . .
Kansas . 556
Dunn . 134
Dold . 138
Sunflower . 50
Pioneer
Excel . 492
Armour . 77
Swift 966
Others . 972 . . . 212 1,307

Totals. 3,829 338 2,694 3,566

OKLAHOMA CITY

Cattle Calves Hogs Sheep
Armour . 1,892 42 833 1,127
Wilson . 1,499 215 1,021 724
Others . 2,099 638 1,435 49

Totals* 5,490 895 2,289 1,900

*Do not include 653 cattle, 7,227 hogs and 888 sheep direct to packers.

LOS ANGELES

Cattle Calves Hogs Sheep
Armour . 266 1
Oudaby
Swift . 152
Wilson . 81
Ideal . 823
Com'l . 638
Acme . 631
United . 618 5 126 . . .
Gr. West . 481
Atlas . 447
Others . 3,420 406 764 . . .

Totals. 7,557 412 910 . . .

DENVER

Cattle Calves Hogs Sheep
Armour . 1,828 85 2,828 11,872
Swift . 1,811 118 1,859 8,763
Oudaby . 851 61 2,248 361
Wilson . 524
Others . 8,057 143 2,397 320

Totals. 13,071 407 9,242 21,316

CINCINNATI

Cattle Calves Hogs Sheep
Gall 153
Kahn's
Meyer
Schlachter 165 44
Northside
Others . 3,193 1,172 10,881 46

Totals. 3,358 1,216 10,881 201

ST. PAUL

Cattle Calves Hogs Sheep
Armour . 6,061 3,726 17,795 3,973
Bartusch . 1,122
Rifkin . 1,062 41
Superior . 1,791
Swift . 6,663 4,635 20,019 1,512
Others . 3,118 1,695 8,606 2,784

Totals . 19,847 10,097 46,423 8,269

FORT WORTH

Cattle Calves Hogs Sheep
Armour . 1,470 879 871 11,000
Swift . 810 732 951 10,567
Bl. Bon. . 253 26 247 . . .
City 438 10 21 . . .
Rosenthal 55

Totals. 3,026 1,647 2,000 21,567

TOTAL PACKER PURCHASES

Week end. Prev. Same Wk.
Mar. 26 Week 1934
Cattle . 165,082 147,396 145,108
Hogs . 237,924 266,637 200,022
Sheep . 98,871 97,237 75,600

CORN BELT DIRECT TRADING

Des Moines, Mar. 30—
Prices at the ten concentration yards and 11 packing plants in Iowa and Minnesota were reported by the USDA as follows:

Hogs, good to choice:
160-180 lbs. \$14.50@16.75
180-240 lbs. 16.50@17.40
240-300 lbs. 15.60@17.40
300-400 lbs. 15.00@16.45

Sows:
270-360 lbs. 15.00@15.90
400-500 lbs. 13.00@14.85

Corn Belt hog receipts were reported as follows by the U. S. Department of Agriculture:

	This week est.	Last week actual	Last year actual
Mar. 24	55,000	64,500	31,000
Mar. 25	36,000	54,000	43,500
Mar. 26	25,000	31,000	21,500
Mar. 28	61,000	54,000	32,000
Mar. 29	52,000	60,500	44,000
Mar. 30	55,000	56,000	49,000

BALTIMORE LIVESTOCK

Livestock prices at Baltimore, Md., on Wednesday, Mar. 30, were as follows:

CATTLE:
Steers, ch. & pr. . . . \$25.00 only
Steers, gd. & ch. . . . 22.50@25.00
Steers, com'l & gd. . . . 20.00@22.50
Hefers, com'l & gd. . . . 17.00@21.50
Hefers, util. & com'l . . . 13.00@17.50
Cows, util. & com'l . . . 13.75@14.50
Cows, can. & cut. . . . 9.00@12.50
Bulls, util. & com'l . . . 16.00@18.75

VEALERS:
Choice & prime . . . \$28.00@30.00
Good & choice . . . 26.00@28.00
Util. & com'l . . . 12.00@15.00
Culls 7.00@9.00

HOGS:
Choice, 160/240 . . . \$17.00@18.75
Sows, 400/down . . . 15.75 only

LAMBS:
Good & choice . . . None rec.

LIVESTOCK PRICES AT LEADING MARKETS

Livestock prices at five western markets on Tuesday, March 29, were reported by the Agricultural Marketing Service, Livestock Division, as follows:

St. L. N.S. Yds, Chicago Kansas City Omaha St. Paul
HOGS (Includes Bulk of Sales):

BARROWS & GILTS:
Choice:
120-140 lbs. . . None rec. . . None rec. . . None rec. . . None rec. . . None rec.
140-160 lbs. . \$17.00-17.50 . . None rec. . . None rec. . . None rec. . . \$17.00-17.50
160-180 lbs. . 17.25-17.85 . . \$16.00-17.75 . . None rec. . . \$17.00-17.50
180-200 lbs. . 17.50-18.00 . . 17.25-18.00 . . \$17.25-17.50 . . 17.50-18.25 . . 18.00-18.25
200-220 lbs. . 17.50-18.00 . . 17.50-18.00 . . 17.35-17.50 . . 17.50-18.25 . . 18.00-18.25
220-240 lbs. . 17.25-17.85 . . 17.25-17.75 . . 17.25-17.50 . . 17.25-18.00 . . 17.00-18.00
240-270 lbs. . 16.75-17.60 . . 16.75-17.50 . . 16.75-17.25 . . 16.50-17.50 . . 16.25-17.25
270-300 lbs. . 16.00-17.00 . . 16.00-16.75 . . 16.00-16.75 . . 16.00-16.75 . . 15.75-16.50
300-330 lbs. . 15.75-16.00 . . 16.25-16.75 . . None rec. . . 15.25-16.25 . . 15.25-15.75
330-360 lbs. . None rec. . . 16.00-16.25 . . None rec. . . 15.25-16.25 . . 15.00-15.50

Medium:
160-220 lbs. . None rec. . . None rec. . . None rec. . . 14.25-17.00 . . None rec.

SOVS:
Choice:
270-300 lbs. . 15.75 only . . 16.00 only . . 15.50-15.75 . . None rec. . . 15.25-15.50
300-330 lbs. . 15.75 only . . 15.75-16.00 . . 15.50-15.75 . . None rec. . . 15.25-15.50
330-360 lbs. . 15.50-15.75 . . 15.75-16.00 . . 15.50-15.75 . . 14.75-15.75 . . 15.00-15.25
360-400 lbs. . 15.50 only . . 15.50-15.75 . . 15.25-15.50 . . 14.75-15.75 . . 14.75-15.00
400-450 lbs. . 15.25-15.50 . . 15.00-15.50 . . 14.75-15.25 . . 14.00-15.00 . . 14.50-14.75
450-550 lbs. . 14.25-15.25 . . 14.25-15.25 . . 14.50-15.00 . . 14.00-15.00 . . 14.00-14.50

Medium:
250-500 lbs. . None rec. . . None rec. . . None rec. . . 13.50-15.25 . . None rec.

SLAUGHTER CATTLE & CALVES:

STEERS:
Prime:
700-900 lbs. . 27.00-30.00 . . 28.00-32.00 . . 29.00-30.00 . . 27.00-30.00 . . None rec.
900-1100 lbs. . 27.50-31.00 . . 28.50-33.00 . . 29.50-30.50 . . 27.50-30.50 . . None rec.
1100-1300 lbs. . 27.50-31.00 . . 30.00-33.50 . . 27.00-31.00 . . 28.00-31.50 . . None rec.
1300-1500 lbs. . 27.00-30.00 . . 30.00-33.50 . . 27.00-31.00 . . 28.00-31.50 . . None rec.

Choice:
700-900 lbs. . 24.50-27.50 . . 23.50-28.50 . . 23.00-26.50 . . 23.00-27.50 . . 22.50-26.00
900-1100 lbs. . 24.75-27.50 . . 23.75-30.00 . . 23.00-27.00 . . 23.00-28.00 . . 23.00-27.00
1100-1300 lbs. . 24.75-27.50 . . 23.75-30.00 . . 23.25-27.00 . . 23.00-28.50 . . 23.00-27.00
1300-1500 lbs. . 24.50-27.50 . . 23.50-30.00 . . 23.25-27.00 . . 23.00-28.50 . . 22.50-26.00

Good:
700-900 lbs. . 20.00-24.75 . . 19.75-23.75 . . 19.00-23.00 . . 20.00-23.00 . . 18.50-23.00
900-1100 lbs. . 21.00-24.75 . . 20.00-23.75 . . 19.50-23.25 . . 20.00-23.00 . . 18.50-23.00
1100-1300 lbs. . 20.50-24.75 . . 20.00-23.75 . . 19.50-23.25 . . 20.00-23.00 . . 18.00-23.00

Commercial,
all wts. . . 17.50-21.00 . . 16.50-20.00 . . 17.00-19.50 . . 17.00-20.00 . . 14.50-18.50

Utility,
all wts. . . 15.00-17.50 . . 14.75-16.50 . . 12.50-17.00 . . 14.50-17.00 . . 13.50-14.50

HEIFERS:

Prime:
600-800 lbs. . 26.50-28.50 . . 25.00-27.00 . . 24.00-26.00 . . 23.50-25.50 . . None rec.
800-1000 lbs. . 26.50-28.50 . . 25.50-27.50 . . 24.50-26.50 . . 24.00-26.00 . . None rec.

Choice:
600-800 lbs. . 23.50-26.50 . . 21.75-25.50 . . 21.00-24.50 . . 21.50-24.00 . . 22.00-24.00
800-1000 lbs. . 23.50-26.50 . . 22.00-26.00 . . 22.00-24.50 . . 21.50-24.00 . . 22.00-24.00

Good:
500-700 lbs. . 19.00-23.50 . . 18.50-22.00 . . 18.00-21.50 . . 17.50-21.50 . . 17.50-22.00
700-900 lbs. . 19.50-23.50 . . 19.00-22.00 . . 18.00-22.00 . . 17.50-21.50 . . 17.50-22.00

Commercial,
all wts. . . 17.00-19.50 . . 16.00-19.00 . . 15.00-18.00 . . 15.00-17.50 . . 13.50-17.50

Utility,
all wts. . . 13.00-17.00 . . 13.50-16.00 . . 11.50-15.00 . . 13.00-15.00 . . 12.50-13.50

COWS:

Commercial,
all wts. . . 13.50-15.75 . . 14.50-15.75 . . 13.75-15.00 . . 14.25-15.25 . . 13.50-15.00

Utility,
all wts. . . 12.50-13.50 . . 12.75-14.50 . . 12.50-13.75 . . 11.75-14.25 . . 11.50-13.50

Can. & cut.,
all wts. . . 10.00-12.50 . . 10.50-13.25 . . 10.00-12.50 . . 9.50-11.75 . . 9.50-11.50

BULLS (Yrks. Excl.) All Weights:

Good None rec. . . 13.00-15.00 . . None rec. . . 12.00-14.00 . . 13.00-14.00
Commercial . . . 13.50-15.00 . . 16.25-17.00 . . 14.50-15.00 . . 14.50-15.50 . . 13.00-14.00
Utility 12.50-13.50 . . 14.75-16.25 . . 13.00-14.50 . . 13.00-14.50 . . 13.50-16.00
Cutter 10.00-12.50 . . 12.25-14.75 . . 11.00-13.00 . . 12.00-13.00 . . 13.50-16.00

VEALERS, All Weights:

Ch. & pr. 26.00-31.00 . . 26.00-28.00 . . 22.00-24.00 . . 21.00-24.00 . . 24.00-29.00
Com'l & gd. . . . 17.00-26.00 . . 17.00-26.00 . . 16.00-22.00 . . 14.00-21.00 . . 15.00-24.00

CALVES (500 Lbs. Down):

Ch. & pr. 24.00-27.00 . . 20.00-24.00 . . 19.00-21.00 . . 19.00-22.00 . . 18.00-21.00
Com'l & gd. . . . 16.00-24.00 . . 14.00-20.00 . . 15.00-19.00 . . 13.00-19.00 . . 15.00-18.00

SHEEP & LAMBS:

LAMBS (110 Lbs. Down):

Ch. & pr. 23.00-24.50 . . 23.00-24.00 . . 22.50-23.25 . . 23.00-23.25 . . 22.75-23.50
Gd. & ch. 22.00-23.00 . . 22.50-23.00 . . 21.00-22.75 . . 21.00-23.00 . . 21.00-23.00

LAMBS (Shorn, 105 Lbs. Down):

Gd. & ch. 21.50-22.50 . . 21.00-21.75 . . None rec. . . 20.50-21.25 . . None rec.

EWES:

Gd. & ch. 7.00-8.50 . . 7.00-9.50 . . 7.50-8.75 . . 8.00-9.00 . . 8.00-9.00
Cull & util. . . . 6.00-7.00 . . 6.00-7.50 . . 5.75-7.50 . . 5.00-8.00 . . 5.50-8.00

SLAUGHTER REPORTS

Special reports to THE NATIONAL PROVISIONER, showing the number of livestock slaughtered at 13 centers.

CATTLE

	Week ended	Mar. 26	Prev. 1955	Cor. Week 1954
Chicago†	25,636	22,011	23,328	
Kan. City†	15,040	12,786	14,336	
Omaha*†	28,657	25,781	23,926	
E. St. Louis†	8,054	7,234	10,484	
St. Joseph†	11,803	10,423	10,249	
Sioux City†	8,184	6,758	10,127	
Wichita*†	3,987	3,844	4,601	
New York & Jer. City†	11,744	10,707	11,916	
Okl. City†	7,038	7,791	5,723	
Cincinnati†	4,008	4,163	4,698	
Denver†	12,101	13,173	11,213	
St. Paul†	16,720	15,373	14,283	
Milwaukee†	4,976	5,501	4,775	
Totals	157,977	146,645	149,859	

HOGS

Chicago†	36,943	30,682	27,830
Kan. City†	7,841	9,218	8,103
Omaha*†	37,682	46,171	23,619
E. St. Louis†	27,004	32,011	28,487
St. Joseph†	22,464	23,679	18,634
Sioux City†	15,958	18,176	16,764
Wichita*†	13,643	13,769	6,671
New York & Jer. City†	50,437	48,362	43,987
Okl. City†	10,516	13,990	11,972
Cincinnati†	12,143	13,110	13,382
Denver†	8,242	10,336	9,338
St. Paul†	37,817	43,314	31,019
Milwaukee†	3,367	4,037	3,828
Totals	284,057	315,855	243,543

SHEEP

Chicago†	3,573	5,837	3,757
Kan. City†	5,882	3,624	5,083
Omaha*†	15,329	14,067	12,895
E. St. Louis†	2,031	3,702	1,428
St. Joseph†	10,062	9,852	9,128
Sioux City†	4,650	5,313	7,247
Wichita*†	2,259	4,508	2,676
New York & Jer. City†	46,887	45,673	41,798
Okl. City†	2,788	3,776	4,766
Cincinnati†	156	300	300
Denver†	20,316	17,173	11,802
St. Paul†	5,485	3,839	2,857
Milwaukee†	562	965	659
Totals	120,025	118,858	104,396

*Cattle and calves.

†Federally inspected slaughter, including directs.

‡Stockyards sales for local slaughter.

§Stockyards receipts for local slaughter, including directs.

CANADIAN KILL

Inspected slaughter in March for week ended March 19:

	Week Ended Mar. 19 1955	Same week 1954
CATTLE		
Western Canada	14,630	12,791
Eastern Canada	16,272	13,935
Totals	30,902	26,726
HOGS		
Western Canada	52,568	42,200
Eastern Canada	62,483	48,170
Totals	115,051	90,379
All-hog carcasses graded		
	123,008	98,568
SHEEP		
Western Canada	4,763	3,263
Eastern Canada	2,169	2,256
Totals	6,932	5,519

NEW YORK RECEIPTS

Receipts of salable livestock at Jersey City and 41st st., New York market for week ended Mar. 26:

Cattle Calves Hogs* Sheep			
Salable	280	25	393
Total (Inc. directs)	4,245	2,120	22,427
Prev. week:			
Salable	196	19	133
Total (Inc. directs)	5,751	2,413	23,522

*Including hogs at 31st St.

CHICAGO LIVESTOCK

Supplies of livestock at the Chicago Union Stockyards for current and comparative periods:

RECEIPTS

	Cattle	Calves	Hogs	Sheep
Mar. 24	5,199	346	18,589	3,751
Mar. 25	1,355	281	8,991	2,223
Mar. 26	88	...	1,063	219
Mar. 28	21,422	489	12,739	6,950
Mar. 29	6,000	300	14,000	2,500
Mar. 30	13,000	300	14,500	2,000

*Including 5,000 hogs and 1,700 sheep direct to packers.

SHIPMENTS

	Cattle	Calves	Hogs	Sheep
Mar. 24	2,624	29	2,903	2,537
Mar. 25	1,745	16	2,908	722
Mar. 26	276
Mar. 28	5,869	33	2,268	1,335
Mar. 29	2,500	...	1,000	1,500
Mar. 30	6,000	...	6,000	2,500

so far, 14,369 33 9,268 5,335

Wk. ago, 12,140 104 3,286 2,912

Yr. ago, 36,522 1,076 25,737 3,064

2 yrs. ago 30,115 904 33,257 12,981

MARCH RECEIPTS

	1955	1954
Cattle	186,550	190,990
Calves	7,443	9,120
Hogs	264,641	204,052
Sheep	68,222	38,845

MARCH SHIPMENTS

	1955	1954
Cattle	78,068	90,929
Hogs	35,590	16,793
Sheep	33,748	20,603

CHICAGO HOG PURCHASES

Supplies of hogs purchased at Chicago, week ended Wed., Mar. 30:

	Week ended Mar. 30	Week ended Mar. 23
Packers' purch.	45,724	35,091
Shippers' purch.	11,724	6,515
Totals	57,448	41,606

LIVESTOCK PRICES AT LOS ANGELES

Prices paid for livestock at Los Angeles on Wednesday, Mar. 30, were reported as shown in the table below:

CATTLE:

Steers, choice	\$23.25 only
Steers, gd. & ch.	22.00@23.00
Steers, com'l & gd.	19.00@21.50
Heifers, choice	22.00 only
Heifers, util. & gd.	15.00@18.50
Cows, util. & com'l.	13.00@15.25
Cows, can. & cut.	10.00@12.50
Bulls, util. & com'l.	15.00@18.00

CALVES:

Good & choice	\$20.00@23.00
Com'l & good	17.00@19.50
Call & utility	12.00@14.00

HOGS:

Choice, 180/220	\$18.50@19.25
Sows, 385/420	13.00 only

LAMBS:

Choice	None rec.
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LIVESTOCK RECEIPTS

Receipts at 20 markets for the week ended Friday, Mar. 25, with comparisons:

	Cattle	Hogs	Sheep
Week to date	253,000	382,000	185,000
Previous week	242,000	443,000	171,000
Same wk. 1954	272,000	351,000	158,000
1955 to date	3,189,000	5,765,000	2,000,000
1954 to date	3,465,000	4,723,000	1,942,000

PACIFIC COAST LIVESTOCK

Receipts at leading Pacific Coast markets, week ended Mar. 24:

	Cattle	Calves	Hogs	Sheep
Los Ang.	8,200	1,000	1,050	75
N. Portl.	2,335	300	1,585	1,325
San Fran.	675	40	850	310

OAKITE GENERAL CLEANER

provides new cleaning economies with its

- ... rigorous cleansing power
- ... amazing water-softening ability
- ... free-rinsing action

A new Oakite cleaning development, Oakite General Cleaner, combines in one powder everything you need to simplify as well as cut the cost of cleaning belly boxes, cooking vats, steam coils, tables, conveyors, refrigerator trucks and other sanitation jobs throughout your plant. Note these big advantages:

- Penetrates, loosens soil faster
- Works with hot or cold water
- Turns hard water soft
- Gives plenty of soil-lifting suds
- Rinses without spotting
- Easy on hands
- Safe for all metals
- Economical

A trial will convince you that Oakite General Cleaner is the most effective, economical, work-saving all-purpose cleaner you have ever used. FREE demonstration on request. Write Oakite Products, Inc., 20A Rector Street, New York 6, New York. No obligation.

SPECIALIZED INDUSTRIAL CLEANING
OAKITE
MATERIALS • METHODS • SERVICE

Technical Service Representatives in Principal Cities of U. S. and Canada

MEAT SUPPLIES AT NEW YORK

(Receipts reported by the USDA Marketing Service for week ended March 26, 1955 with Comparisons)

STEERS AND HEIFERS: Carcasses

Week ended Mar. 26....	14,829
Week previous	10,620
Same week year ago....	12,816

COW:

Week ended Mar. 26....	2,390
Week previous	1,526
Same week year ago....	1,649

BULL:

Week ended Mar. 26....	401
Week previous	398
Same week year ago....	456

VEAL:

Week ended Mar. 26....	12,721
Week previous	8,374
Same week year ago....	10,031

LAMB:

Week ended Mar. 26....	31,039
Week previous	20,664
Same week year ago....	29,333

MUTTON:

Week ended Mar. 26....	642
Week previous	563
Same week year ago....	1,093

HOG AND PIG:

Week ended Mar. 26....	6,824
Week previous	6,147
Same week year ago....	5,645

PORK CUTS:

Week ended Mar. 26....	1,834,774
Week previous	1,140,130
Same week year ago....	911,382

BEEF CUTS:

Week ended Mar. 26....	350,541
Week previous	99,048
Same week year ago....	49,681

VEAL AND CALF CUTS:

Week ended Mar. 26....	7,558
Week previous	7,678
Same week year ago....	15,244

LAMB AND MUTTON:

Week ended Mar. 26....	25,801
Week previous	1,977
Same week year ago....	12,275

BEEF CURED:

Week ended Mar. 26....	8,897
Week previous	15,124
Same week year ago....

PORK CURED AND SMOKED:

Week ended Mar. 26....	334,647
Week previous	185,472
Same week year ago....	397,248

LARD AND PORK FAT:

Week ended Mar. 26....	4,685
Week previous	4,700
Same week year ago....	9,935

LOCAL SLAUGHTER

CATTLE:

Week ended Mar. 26....	11,051
Week previous	10,707
Same week year ago....	11,916

CALVES:

Week ended Mar. 26....	12,931
Week previous	12,361
Same week year ago....	12,692

HOGS:

Week ended Mar. 26....	50,437
Week previous	48,362
Same week year ago....	43,917

SHEEP:

Week ended Mar. 26....	46,887
Week previous	45,673
Same week year ago....	43,987

COUNTRY DRESSED MEATS

VEAL:

Week ended Mar. 26....	7,329
Week previous	10,966
Same week year ago....	7,127

HOGS:

Week ended Mar. 26....	22
Week previous	25
Same week year ago....	115

LAMB AND MUTTON:

Week ended Mar. 26....	193
Week previous	244
Same week year ago....	204

WEEKLY INSPECTED SLAUGHTER

Slaughter at major centers during the week ended March 26, was reported by the U. S. Department of Agriculture as follows:

	Cattle	Calves	Hogs	Sheep & Lambs
Boston, New York City Area ¹	11,744	12,051	50,437	46,887
Baltimore, Philadelphia	7,548	1,098	25,950	1,890
Cincinnati, Cleveland, Detroit.....	16,090	6,873	80,791	9,330
Indianapolis	25,523	6,133	61,450	5,859
Chicago Area	28,626	31,516	96,458	12,318
St. Paul-Wis. Areas ²	12,838	4,098	69,716	7,686
St. Louis Area ³	8,498	12	15,711	4,913
Sioux City	30,264	798	59,716	19,668
Omaha Area	13,380	2,378	28,461	13,534
Kansas City	27,213	12,159	240,697	32,010
Iowa-So. Minnesota ⁴	Not Available
Louisville, Evansville, Nashville,	8,110	7,146	43,206
Memphis	6,361	3,043	22,804
Georgia-Alabama Areas ⁵	17,469	2,524	46,437	12,297
St. Joseph, Wichita, Oklahoma City,	12,644	5,478	21,739	21,107
Ft. Worth, Dallas, San Antonio,	16,805	1,126	14,581	22,681
Denver, Ogden, Salt Lake City,	24,127	2,808	33,009	28,727
Los Angeles, San Francisco Areas ⁶	6,569	350	15,019	3,828
Portland, Seattle, Spokane	273,809	99,591	928,182	242,755
GRAND TOTALS	266,044	107,085	1,033,434	234,056
Totals previous week	275,597	109,062	793,521	213,282
Totals same week, 1954

¹Includes Brooklyn, Newark and Jersey City. ²Includes St. Paul, So. St. Paul, Newport, Minn., and Madison. ³Includes Milwaukee, Green Bay, Wis. ⁴Includes St. Louis National Stockyards, E. St. Louis, Ill., and St. Louis, Mo. ⁵Includes Cedar Rapids, Des Moines, Fort Dodge, Mason City, Marshalltown, Ottumwa, Storm Lake, Waterloo, Iowa, and Albert Lea, Austin, Minn. ⁶Includes Birmingham, Dothan, Montgomery, Ala., and Albany, Atlanta, Columbus, Moultrie, Thomasville, Tifton, Ga. ⁷Includes Los Angeles, Vernon, San Francisco, San Jose, Vallejo, Calif.

SOUTHEASTERN RECEIPTS

Receipts of livestock at six southern packing plant stockyards located in Albany, Moultrie, Thomasville, and Tifton, Georgia; Dothan, Alabama, and Jacksonville, Florida during the week ended Mar. 25:

	Cattle	Calves	Hogs
Week ended Mar. 25	3,781	1,129	12,993
Week previous (five days)	3,558	1,179	12,930
Corresponding week last year	2,268	890	11,565

CLASSIFIED ADVERTISING

Undisplayed: set solid. Minimum 20 words, \$4.50; additional words, 20c each. "Position Wanted," special rate: minimum 20 words, \$3.00; additional words, 20c each. Count

address or box numbers as 8 words. Headlines 75c extra. Listing advertisements 75c per line. Displayed \$9.00 per inch. Contract rates on request.

Unless Specifically Instructed Otherwise, All Classified Advertisements Will Be Inserted Over a Blind Box Number.

CLASSIFIED ADVERTISING PAYABLE IN ADVANCE.
PLEASE REMIT WITH ORDER.

POSITION WANTED

SUPERINTENDENT or PLANT MANAGER

25 years' experience in production planning, processing, maintenance, labor relations, cost control and time study. Immediately available. Location not a factor. Reply to Box W-82, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

INDUSTRIAL ENGINEERS

Cost reduction and control. Latest methods in management and production. Management service. Experienced specialists in the meat industry.

LEE B. REIFEL & ASSOCIATES

2132 Abington Highway Bristol, Virginia

EXPERIENCED SUPERINTENDENT: Over 20 years' supervisory experience in all production departments including sausage. Am familiar with office procedures, standards, costs, yields and quality control. W-109, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

SAUSAGE-MAKER: Able to assume full responsibility including quality and cost control, yields, pre-packaging and can handle men efficiently. W-109, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

SUPERINTENDENT or SAUSAGE FOREMAN: 36 years old. 18 years' experience. Complete knowledge of all phases of sausage making. Accustomed to handling large operation. W-110, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

MANAGER: Have 26 years' experience with large multi-plant independent covering every phase of pork and beef operations. W-111, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

POSITION WANTED

OLDER CANNER SEEKS WORK: Production, supervision, quality control, cost and accounting. W-112, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

BUYER or SALESMAN: Are you seeking a first class sheep, lamb and calf man either as buyer or salesman? Good references. W-113, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

ALL AROUND: Casing man wants position as foreman or working foreman. Can perform any operation on hog or beef casings. Will go anywhere. W-103, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

SUPERINTENDENT: Qualified, 16 years' experience operating large plants. Hog, beef, sheep, calf killing, cutting, curing, processing, by-products operations. Will relocate new references. W-119, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

WORKING SAUSAGE FOREMAN: Age 46, 26 years' experience—European and domestic products. Desires position in either small or large plant. W-120, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

PLANT MANAGER: Superintendent, division superintendent, 30 years' experience. Hog, beef and sheep killing, yields, cost, curing, all phases of plant operations. Immediately available. W-104, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

GENERAL SALES MANAGER

10 years' experience in all phases of plant operations, sales and sales promotion. W-105, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

MISCELLANEOUS

WILL PURCHASE: For immediate delivery, one thousand cases (any brand) imported picnic—G.W. % average. Offer lowest cash price to Box W-125, THE NATIONAL PROVISIONER, 18 East 41st St., New York 17, N.Y.

Holland

Dutch trading company wants to act as a selling agency in the Benelux countries for Meat packers and suppliers of raw materials and equipment for the Meat Industry. "Kristall" Hoofdstraat 143 Schijndel Holland.

BRANCH HOUSE

WHOLESALE MEAT BUSINESS: Doing over three quarters of a million dollar business a year, would like to have connections with government inspected packing companies to handle 80 to 85% of their products. Would be distributed over parts of Ohio, West Virginia and Kentucky. We would operate the same as a branch house. W-88, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

WANTED TO BUY: Pork and sheep livers, packed and frozen in carload lots. ALFRED DREZEK, Middlefield, Connecticut.

PLANT FOR RENT

FOOD PROCESSING SPACE: In U. S. Yards, Chicago, 6 to 12,000 feet. Railroad siding. FR-101, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Illinois.

FOR RENT: Meat processing plant, complete sausage kitchen. Stainless steel ham cooking equipment. Large capacity. Atmos smokehouses. Large coolers. Steam. Excellent location in New York city. FR-116, THE NATIONAL PROVISIONER, 18 E. 41st St., New York 17, N.Y.

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